

Carpineto

Carpineto Vino Nobile di Montepulciano Riserva is a wine of aristocratic elegance, rooted in the history and traditions of Montepulciano, delivering a balanced blend of structure, complexity, and finesse.



Vino Nobile Di Montepulciano Riserva 2018

Tuscany, Italy

Region and Vineyards

The **Vino Nobile di Montepulciano Riserva** is produced in the **Renaissance town of Montepulciano**, located in the province of Siena, Tuscany. The region's rolling hills and diverse soils create an ideal environment for **Sangiovese** (known locally as **Prugnolo Gentile**) to thrive.

This wine owes its name "Nobile" to its historical ties to the noble families of Montepulciano, who exclusively enjoyed this prestigious wine in centuries past. The vineyards, planted on well-drained soils of clay and sand, benefit from warm days and cool nights, which enhance the grapes' aromatic profile and natural acidity.

Winemaking

The wine underwent **maceration on the skins** for **10-15 days** at temperatures between **25-30°C (77-86°F)**. During fermentation, **gentle pump-overs** were performed to extract color and flavor from the skins while preserving the wine's elegance.

The wine was then aged for **two years** in large **5,500-liter Slavonian oak barrels**, with a small portion maturing in French oak barrels for added complexity. Following bottling, the wine was further refined in temperature-controlled cellars for an additional **6 to 8 months** before its release.

Tasting Notes

- **Color**: Brilliant ruby red with garnet hues, indicating maturity.
- **Aromas**: Ethereal and elegant, with notes of **violet**, **red berries**, and delicate hints of **wood**.
- **Palate**: Dry, harmonious, and fruity, with a **velvety texture**, refined tannins, and a long, elegant finish.



Alcohol:13,50%

Composition: 80% Sangiovese, 20%

Canaiolo







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Did you know?

The term "Nobile" in **Vino Nobile di Montepulciano** originates from its historical exclusivity to the aristocracy of Montepulciano, highlighting its noble lineage and esteemed status among Tuscan wines.

Wine Pairing Ideas

- Aged cheeses: Complements the wine's complexity and texture.
- Wild boar ragù: Enhances the wine's robust flavors and earthiness.
- Roasted venison: Matches the wine's velvety tannins and depth.
- **Porcini mushroom risotto**: Highlights the wine's elegant balance of fruit and savory notes.



Decanter (DCT): 95 Points (2018)

Ripe, powerful, and earthy, with a woody, herbal nose and a hint of a medicinal quality. The smoky palate offers intense blackcurrants, tar, balsamic sweetness, and a little touch of farmyard. A youthful wine, compact and powerful.



Wine Enthusiast (WE): 94 Points (2018)

The nose starts metallic and tangy, then turns herbaceous, earthy and spicy, with a sweet undercurrent of red berries. The palate is light and bright, but a rich, iron minerality, taut tannins and vibrant acidity provide depth.



Wine Spectator (WS): 94 Points (2018)

Polished and saturated with black cherry, plum, leather, tobacco, incense and iron aromas and flavors, this red is both complex and harmonious. Beautifully balanced, with enough tannins to age another decade or longer. The aftertaste reveals fruit, savory and mineral elements. Sangiovese and Canaiolo. Drink now



