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Chianti Classico "Fontalpino" DOCG

Carpineta Fontalpino is located in Montaperti, Castelnuovo Berardenga, just five kilometers outside of Siena in an area famed for an 800-year-old battle between Florence and Siena: The Battle of Montaperti. Known for being the only battle Siena ever won against Florence, it is a great source of pride for the Sieneese as well as the winery, which is located just below the infamous hilltop. The area under vine is 31 hectares (about 77 acres). The classic Tuscan terroir, with galestro, silt and sandy soils and excellent exposure make for traditional wines, but there's a twist. Enologist Gioia Cresti – who owns the winery along with her brother Filippo – was classically trained in France and applies many traditionally French winemaking tenets to her Italian wines. The winery is totally organic, inside and out, and holds the appropriate Italian certifications. They also strive to be as eco-sustainable and as self-sufficient as possible, thanks to solar panels and a water purifying system. From the Petroio and Cerreto vineyards, located 350 meters (1,150 feet) above sea level with northeastern exposure and mainly calcareous soil. A typical expression of Chianti Classico, meant to highlight the innate characteristics of pure Sangiovese grapes grown in Tuscany, with classic aromas, structure, balance, persistence and versatility.

Wine exported to: USA

Most recent awards

JAMES SUCKLING: 92

WINE ADVOCATE: 91

WINE ENTHUSIAST: 92

LUCA MARONI: 98

WINE SPECTATOR: 90

VINOUS: 92

WINE REVIEW ONLINE: 91

ULTIMATE WINE CHALLENGE: 92

AMBASSADOR: 91



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	15 days
Type of yeast:	Spontaneous
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Pumpovers
Length of maceration:	15 days
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Tonneaux
Container size:	900 L

Container age:	3-4 uses
Type of oak:	Allier / Tronchet
Aging before bottling:	15 months
Closure:	Natural Cork

Vineyard

Organic:	Yes
Vineyard name:	Petroio Cereto
Vineyard location:	Castelnuovo Berardenga
Soil composition:	Medium-consistency sand, tuff with limestone (from Pliocene era).
Vine training:	Guyot/Spurred cordon
Altitude:	350 meters (1,150 feet) above sea level
Vine density:	6,600 plants per hectare
Yield:	70 ql/ha
Exposure:	South/east
Years planted:	1998, 2002
Age of vines:	5-25 years old
Time of harvest:	Early October
First vintage of this wine:	2005
Total yearly production (in bottles):	40,000



Tasting Notes and Food Pairings

Tasting notes:	Offers great elegance and power. The essence of Chianti Classico, the region and the wine.
Serving temperature:	Best served at 14-16 °C (57.2 - 60.8 °F).
Food pairings:	Pairs with first courses, grilled meats and young or semi-aged cheeses.
Aging potential:	5-10 years
Alcohol:	13.50%
Winemaker:	Gioia Cresti