



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Chianti Colli Senesi 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 Senese 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 6 hectares in Montaperti, located 1,082 feet (330 meters) above sea level with northeastern exposure and clay and sandy soil with river stones from the Pliocene era. Offers a fruity nose – an explosion of aromas – with good structure, tannins and freshness. Easy to drink and pair.

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**Wine exported to:** USA

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## Most recent awards

**WINE SPECTATOR:** 89

**VINOUS:** 89

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## 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:	Concrete
Aging before bottling:	6 months
Closure:	Natural Cork



## Vineyard

Organic:	Yes
Vineyard name:	Montaperti

Soil composition:	Medium-consistency clay
Vine training:	Guyot/Spurred cordon
Altitude:	230 meters (755 feet) above sea level
Vine density:	3,700-6,600 plants per hectare
Yield:	60 ql/ha
Exposure:	South/eastern
Years planted:	1998, 2002
Age of vines:	5-25 years
Time of harvest:	Early October
First vintage of this wine:	1994
Total yearly production (in bottles):	25,000



## Tasting Notes and Food Pairings

Tasting notes:	Boasts wonderful fruit, structure and tannins. An explosion of aromas and freshness.
Serving temperature:	Best served at 14-16 °C (57.2 - 60.8 °F).
Food pairings:	Pair well with first courses, grilled meats and young or semi-aged cheeses.
Aging potential:	2-3 years
Alcohol:	13.00%
Winemaker:	Gioia Cresti