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Experience Italy in a Wine glass



Dofana Chianti Classico 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 Sienese 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 Chianti Classico, southeastern exposure, 984 feet (300 meters) above sea level, excellent and characteristic day/night temperature swings. The one-of-a-kind Galestro soil, rich sandy clay with skeleton grain, soil remains cool, because of the presence of clay. Dofana offers great structure, rich, rounder tannins and riper fruit aromas, especially red berries, cherry, blackberry and currant. It fully represents Gioia and Filippo's signature style, their rendition of one of Tuscany's most historic wines.

Wine exported to: USA, Poland

Most recent awards

JAMES SUCKLING: 94

WINE SPECTATOR: 90

VINOUS: 91

GAMBERO ROSSO: 3 Bicchieri

WINE ADVOCATE: 93



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Wooden casks
Length of alcoholic fermentation:	23 days
Type of yeast:	Spontaneous
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Pumpovers
Length of maceration:	23 days
Malolactic fermentation:	Yes
Fining agent:	no
Aging containers:	Tonneaux
Container size:	900 L
Container age:	1/2 years
Type of oak:	Allier / Tronchet
Bottling period:	6 months

Aging before bottling:	15 months
Closure:	Natural Cork

Vineyard

Organic:	Yes
Vineyard name:	Dofana
Vineyard location:	Chianti Classico, Tuscany
Soil composition:	Galestro, rich in sand and clay with skeleton grain
Vine training:	Spurred Cordon
Altitude:	350 meters (1,150 feet) above sea level
Vine density:	6,000 plants per hectare
Yield:	50-60 ql/ha
Exposure:	Southeastern
Years planted:	1998/2002
Age of vines:	5-25 years old
Time of harvest:	Mid to late September
First vintage of this wine:	2015
Total yearly production (in bottles):	6,000

Tasting Notes and Food Pairings

Tasting notes:	Great structure, rich, rounder tannins with riper fruit aromas especially red berries, cherry, blackberry and currant.
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Serving temperature:	Best served at 14-16 °C (57.2 - 60.8 °F).
Food pairings:	Pairs well with first courses, grilled meats and young or semi-aged cheeses.
Aging potential:	5-10 years
Alcohol:	13.50%
Winemaker:	Gioia Cresti