

This organic wine is produced by [Fattoria Carpineta Fontalpino](#), an organic winery in Tuscany that traces its past back to the 1800's. It is located in the heart of Tuscany, very close to Siena and in the historical commune of Castelnuovo Berardenga, at the bottom of the hill of Montaperti where the famous battle between Siena and Florence took place on September 4, 1260. The name of the winery comes from a historical place, where you would find Carpineta (an area that has trees with silver backed leaves) and Fontalpino (the fount with the pine trees of Montaperti).

Italo Cresti founded the winery in 1967, and today it is run by his children, the brother-and-sister team of Gioia and Filippo Cresti. Gioia is a French-trained oenologist and responsible for all of the production phases, from winegrowing to ageing, while Filippo runs the operational and marketing development side of of the business.



## Tasting Note:

**CARPINETA FONTALPINO RISERVA CHIANTI CLASSICO 2012 - DOCG, Tuscany, Italy**  
(#540997) (XD) - \$41.95

Organic wine made with 100% Sangiovese. Forest floor, dried cherry, and subtle oak spice aromas from the cork. Nicely maturing, savoury aroma profile with wet forest floor, sweet oak spice, dried cherry, and dried florals, of medium+ intensity. On the medium-full bodied palate, gritty tannins are still quite grippy, while flavours are savoury with currant, earth, cherry, clove and oak spice notes. Succulent acids are vibrant and juicy. The finish is long and savoury with more earthy, forest floor flavours. Enjoy over the next 3-4 years. Score: 89 pts

📍 2012, chianti, chianti-classico, italy, red-wine, sangiovese, tuscany 🗨️ No comments