



Antonio
Galloni
92 PTS
2017

Robert
Parker
89 PTS
2017



TASTING NOTES

Almost transparent sangiovese in the glass with bright aromatics of wild strawberries and the great outdoors. Don't expect a big version of the grape, but instead something more lean and lovely for those that appreciate the depth of Sangiovese.

Il Carnasciale Ottantadue

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Tuscany	Sangiovese

APPELLATION
DOC Vald'Arno di Sopra

WINERY

Podere Il Carnasciale is situated in the southern Chianti mountains in the Valdarno di Sopra region of Tuscany, thirty kilometers north of Siena and Arezzo and 60 kilometers south of Florence. True to original owner's (Wolf Rogosky) vision, the secluded hilltop estate is run today by Bettina and her son Moritz Rogosky, in collaboration with the enologists and winemakers Peter Schilling and Marco Maffei.

The Caberlot variety—a naturally occurring crossing of Merlot and Cabernet France—is cultivated exclusively at Podere Il Carnasciale, making them a self-proclaimed “haute couture” winery. Extreme care and craft go into detail, precision, and quality, in both their vineyard and cellar work. Their work in the vineyards is carried out entirely by hand, with the utmost respect for the soil and the vines. Pruning, budding, and leaf management are all done manually, without the use of chemical fertilizers, herbicides or pesticides.

CULTIVATION

Cordon trained vines at 5600 vines/ha density on clay and limestone soils. Organic farming with permanent greening and occasional green manure depending on the season. Manual harvest with small 20kg cases, sorting in the vineyard, and transportation to the winery in a refrigerated truck.

VINIFICATION

Natural, spontaneous alcoholic and malolactic fermentation in stainless steel and cement vessels.

AGING

14 months in stainless steel and 3 months in bottle.