

Il Carnasciale

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Toscana IGT



Carnasciale 2022



Made with Organic Grapes

VARIETALS

100% Caberlot

VINEYARD PHILOSOPHY

Organic, Principles of Biodynamic

VINEYARD NAME

Perelli and Volpaie

VINEYARD SIZE	ALTITUDE	TERRAIN	SOIL TYPE
2.4 Hectares	300-400 Meters	Hilly	Sandstone, Marls, Clay, Calcareous

YIELD	YIELD	CULTIVATION	VINE AGE
2,000 - 2,500 kg/ha	6500	Cordon and Guyot	12-15 Years

CLIMATE

Valdarno di Sopra's high altitude ensures excellent ventilation, cool nights, and slow grape maturation.

HARVEST PERIOD

Hand-harvested beginning September 25th.

VINIFICATION

Fermented in stainless steel and aged in 50 hL Botte Grande from Marc Grenier.

AGING

Aged 2 years in Botte Grande, 6-12 months in bottle; un-fined and unfiltered.

NO. OF BOTTLES PRODUCED

5,333

FIRST VINTAGE PRODUCED

2000

ANALYTICAL DATA

ABV	TOTAL ACIDITY
13.9%	3.6pH

TASTING & PAIRINGS

Appearance: Intense red berry hue with violet nuances.

Nose: Crushed blackberries, with hints of mint and licorice.

Palate: Vivid, energetic entry with soft tannins and evolving aromatic intensity, offering a distinctive, lingering finish.

Pairings: Pairs well with game, beef steaks, stews, or fried portobello with Parmesan.

Serving Temperature: 60-64°F

Vinous
94PTS



AVAILABLE FORMATS

750 ml



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