

# Podere Il Carnasciale

COUNTRY

Italy

REGION

Tuscany

APPELLATION

Valdarno di Sopra DOC



## Ottantadue 2023



Made with Organic Grapes

### VARIETALS

100% Sangiovese

### VINEYARD PHILOSOPHY

Organic, Principles of Biodynamic

### VINEYARD NAME

Vigna Giardino

VINEYARD SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
1 Hectare	Southeast	250 Meters	Hilly	Clay and Limestone

YIELD	YIELD	CULTIVATION	VINE AGE
2,500 kg/ha	5,600	Cordon	22 Years

### CLIMATE

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

### HARVEST PERIOD

Hand-harvested beginning September 22nd.

### VINIFICATION

Fermented in cement and aged in stainless steel.

### AGING

Aged 14 months in stainless steel and 6 months in bottle; un-fined and unfiltered.

### LONGEVITY

5+ Years

### NO. OF BOTTLES PRODUCED

7,166

### FIRST VINTAGE PRODUCED

2015

### ANALYTICAL DATA

ABV	TOTAL ACIDITY
13.0%	3.6pH

### TASTING & PAIRINGS

Appearance: Light-colored; Bright cherry.

Nose: Cherries, with notes of dry herbs.

Palate: Very fresh and bright, with fruit-forward aromatics enhanced by lively, crunchy tannins.

Pairings: Pizza, tomato-based pasta, charcuterie, burgers, and roasted poultry like chicken or turkey.

Serving Temperature: 60-64°F

Vinous  
93PTS



AVAILABLE FORMATS

750 ml



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