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

Wine Enthusiast
94PTS



AVAILABLE FORMATS
750 ml

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