

The Carpineta Fontalpino estate has been owned by the Cresti family since 1967, even though traces of the company's wine tradition date back to the early 1800s.

The farm is located in the heart of Tuscany, very close to the splendid Siena. It rises at the foot of the historic Montaperti hill, in the territory of Castelnuovo Berardenga, at the very southern edge of the Chianti Classico. For this reason, we are blessed with vineyards on both sides of the border: we grow Sangiovese in and outside the Chianti Classico domain, and other varietals – Cabernet Sauvignon, Merlot, Petit Verdot – in the Colli Senesi area to make our Supertuscan.

We feel the honour and privilege of living in this unique niche of nature, and we have always tried to keep its beauty, landscape and traditions unchanged. We work intensely and with pride, aware that the work of the earth offers those who dedicate themselves to it great and unique satisfactions.

True to our origins, we are still a family-run winery. The property is managed by Gioia, the enologist and winemaker, and Filippo and Sara Cresti, in charge of sales, marketing and welcoming our cherished guests.





FONTALPINO CHIANTI CLASSICO DOCG. 100% Sangiovese.

Our iconic Chianti Classico has an immediate but persistent, pleasing and versatile structure in the drink. With a great return, it surprises you with the warm simplicity of a hug. Well balanced. Berry fruits, cherry and light spices. 12 months in tonneaux.











VINIBUONI D'ITALIA



Our Wines

VIGNA DOFANA CHIANTI CLASSICO DOCG. Cru, 100% Sangiovese.

Single vineyard selection Dofana is an austere and mysterious Sangiovese, with a masculine structure mitigated by notes of ripe fruit, sharp but sweet tannins. Vanilla and tobacco aftertaste. 15 months in tonneaux.

VIGNA MONTAPERTO CHIANTI CLASSICO DOCG. Cru, 100% Sangiovese.

Dofana's different twin, Montaperto, is the feminine lining of our Sangiovese. Blessed with innate elegance, it hits the nose with flowers and spices. Soft to drink, with velvety tannins and vivid freshness.15 months in tonneaux.





CARPINETA FONTALPINO

















DO UT DES IGT. Cabernet Sauvignon, Merlot, Petit Verdot.

Our Supertuscan has a deep ruby color, with delicate and persistent scents. It has a fascinating range of ripe fruit (more, blackberries, blueberries, plums) and sweet spices (vanilla, cinnamon) on the nose, accompanied with toasted hints of cocoa, licorice, violet and tobacco. Mineral notes and voluptuous tannins are wrapped in softness and warmth. Powerful aromatic persistence. 18 months in barriques.







effortlessly over a shimmer of electric acidity to the long finish. Drink in 2023. elegantly contoured fruit flavors.



Score: 94 Sleek and focused, with black currant, black cherry. plum, iron and tobacco flavors coursing through from start to finish. Tightly wound and vibrant, this lingers

WINESCRITIC COM

with subtle licorice and spice elements. Shows fine harmony and length. Cabernet Sauvignon, Merlot and

Dur Wines



BOULÉ Spumante Metodo Classico. Pinot Noir, Chardonnay.

This exceptional Metodo Classico has been realized thanks to Gioia's passion for sparkling wines: Boulé gives you elegance and length, and it hits your nose and mouth with bread crust, butter but also fruit notes, especially peach and apple. The perlage is subtle and delightful, the taste is silky, refined and clean. 24 months on the lees.





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