



# primavera

- S E L E C T I O N S -



**LOCALITY:** Castelnuovo Berardenga, Chianti Classico

**WINEMAKER:** Gioia Cresti

[carpinetafontalpino.it](http://carpinetafontalpino.it)



**TUSCANY**

## CARPINETA FONTALPINO

Carpineta Fontalpino is based near the village of Montaperto, which is within the commune of Castelnuovo Berardenga (the southern-most of the eight Chianti Classico subzones), and just a few miles from the beautiful town of Siena. Montaperto actually has a rather dark history, with the Castello Montaperti being the site of the bloodiest battle in medieval Italy when the warring religious factions of the Guelphs (from Florence) and the Ghibellines (from Siena) fought to the death, with some 10,000 casualties. That was in 1260, and thankfully things are more civilised around there now. The only crushing being done is of grapes, not bones, and it's red wine you'll see flowing rather than blood.



Filippo & Gioia on their Tuscan property

In Tuscan terms, Carpineta Fontalpino are newcomers on the wine scene, with their beginnings in the early 1960s. The current custodians are brother and sister Gioia and Filippo Cresti, Gioia being responsible for viticulture and winemaking, with Filippo taking charge of general management and marketing. The area under vine on their property is relatively modest, around 23ha, and sits primarily within Castelnuovo Berardenga, though a small portion rolls over the southern border of the Classico region into the zone of Colli Senesi. Like many producers here, the wines are organically certified, but they choose not to make a point of mentioning it on the labels! Interestingly, Gioia also uses only indigenous yeasts, feeling that they help to highlight the distinctive character of Castelnuovo Berardenga. Naturally, Sangiovese is the main focus, occupying the prime sites in terms of altitude (350m) and exposure (southerly), with relatively small amounts of Gamay, Alicante and Petit Verdot also being grown.



The organically certified vineyards of Carpineta Fontalpino

As mentioned, this is the most southern Chianti Classico zone, and the differences between the wines produced here and further north in the region, although subtle, are consistent and interesting. The climate becomes gradually warmer as you move south, and while it is not highly significant statistically, it does have an effect on the style. Perhaps more important, though, is the differing soil type. The lighter, friable 'Galestro' of the north gives way to heavier, darker soil in the south, and that quality is reflected in the wine itself. 'Muscular', 'earthy' and 'tannic' are characteristics more likely to be attributed to Chianti Classico from Castelnuovo Berardenga than elsewhere in the region.

## THE WINES



### 2013 'Montaperto' Toscana IGT

50% Sangiovese, 25% Gamay, 25% Alicante. Produced from a section of the vineyard that crosses over from Chianti Classico into Colli Senesi. 6 months in older, large-format oak, mainly French. An IGT that will seduce you rather than try to knock you over with high alcohol and lashings of new oak. Sangiovese sets a savoury, sappy base with tangy red-fruit aromas and flavours. Smooth, juicy...

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...slightly perfumed/floral fruit provided by the Gamay, and a firmer, savoury edge perhaps coming from the Alicante. Really very attractive, supple, bright and buoyant – a no-brainer by the glass!



#### **2013 Chianti Classico**

100% Sangiovese aged for 12 months in 2yo tonneaux. Classic varietal dark/sour cherry aromas upfront. A suggestion of blue plum and dried currant in the background with a touch of new leather and some savoury earthiness. Almost fleshy, red-fruited flavours with spice and floral hints as well. Grippy tannin asserts itself towards the end of the palate and carries long through the finish with the flavours echoed in the aftertaste. Real freshness and vitality about this wine. Gorgeous drinking now and there's improvement to come.



#### **2011 Chianti Classico Riserva**

95% Sangiovese with 5% Petit Verdot, co-fermented. 18-20 months in tonneaux with a small portion being new. A minimum of 8 months in bottle before being released. Dark berried fruit, such as blackcurrant and blackberry, in tandem with cherry on the bouquet. Sweet spices, vanilla and a hint of tobacco come into play as well. Silky and supple on the palate, and rich as Chianti goes; really good depth of flavour with elements of licorice, savoury oak and tarry earth to accompany the fruit. Very ripe and seamless tannin, which has an almost velvety quality, although it's firm and lingering. Classical Classico with a strong individual personality.

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### 2014 Chianti Colli Senesi

Made from 100% Sangiovese coming from the Colli Senesi subzone that hugs the southern section of Chianti Classico (opposed to the two other Colli Senesi sub-zones – one to the north of Montalcino and the other to the north of Montepulciano). Deep in colour, with a fresh bouquet of spicy plums and violets, this non-oaked Chianti has plenty of crunch and bright, tangy acidity on the palate. Due to a lengthy maceration (25 days) savoury Sangio tannins help complete the structure.