



PRODUCER PROFILE

Estate owned by: Vittorio and Adriana
 Assje di Marcorá-Fiore
 Winemaker: Vittorio and Jurij Fiore
 Total acreage under vine: 100
 Estate founded: 1991
 Winery production: 45,000 Bottles
 Region: Toscana
 Country: Italy

Il Carbonaione Alta Valle della Greve IGT 2016

WINE DESCRIPTION

The vines used for Il Carbonaione, some more than 90 years old, are rare clonal examples of the famous “Sangiovese di Lamole” varietal in the Chianti Classico area. The vineyard plot “Il Carbonaione” is so named because the Fiore family found evidence indicating a charcoal pit (in Italian ‘carbone’) was located there many years ago.

TASTING NOTES

Il Carbonaione is a full-bodied, rich wine with an exuberant personality and great aging potential. It has abundant aromas of red and dark berry fruits - tart cherries, blackberries, currants, and plums with notes of spice. On the palate, the wine is lush and full-bodied with flavors of berry fruits buoyed by focused tannins unfolding over a pleasant, lingering finish.

FOOD PAIRING

Pair this wine with grilled lamb chops, sugo all'amatriciana sauces, Bistecca alla Fiorentina, and terrine de foie gras.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Carbonaione vineyard
Vineyard size:	13 acres
Soil composition:	Stony, Sandy Silty-Loam
Training method:	Guyot and Cordon du Royat
Elevation:	1,500 feet
Vines/acre:	2,000-2,880
Yield/acre:	2.0 tons
Exposure:	Southwestern / Western
Year vineyard planted:	1928
Harvest time:	October
First vintage of this wine:	1992
Bottles produced of this wine:	30,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese di Lamole
Fermentation container:	Stainless steel tanks and Cement vats
Length of alcoholic fermentation:	10 days
Fermentation temperature:	86 °F
Maceration technique:	Racking
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Tonneaux
Size of aging container:	350 L
Age of aging container:	New-One year
Type of oak:	90% French and 10% American
Length of aging before bottling:	14 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.3
Residual sugar:	1.0 g/L
Acidity:	6.4 g/L
Dry extract:	34.6 g/L
Total SO ₂ :	81.0 mg/L