

Laudisio's Wine of the Week

Chianti Classico Riserva 2003 Carpineto

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Pronunciation: Key-ahn-tee Klahs-see-ko Ree-sehr-vah
Kar-pee-nay-tow

Location on list: Special Red Wine by the Glass

Region: Toscana. Greve in Chianti Classico.

Grape(s): 80% Sangiovese, 20% Canaiolo & Colorino

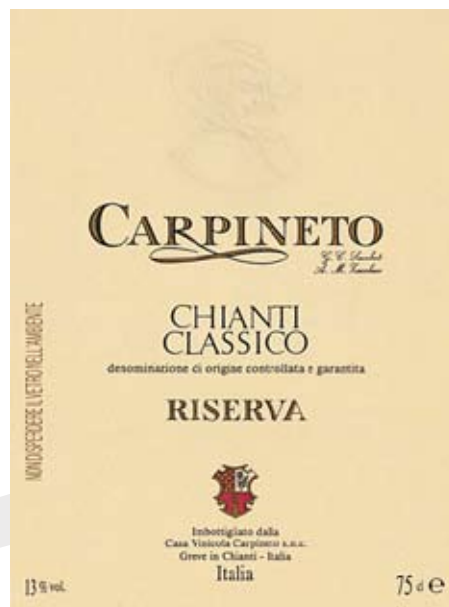
Vinification and Ageing: Maceration of the skins of medium duration and fermentation under controlled temperature conditions. Ageing in oak barrels of various sizes (Slavonian and French) for one year or more. The wine is then briefly transferred back into stainless steel tanks before bottling. Carpineto releases its Riserva 6 to 12 months after the 2 years required by Chianti DOCG regulations.

Weight of the Wine: Medium Full Body

Tasting Notes: Intense ruby red in color with garnet refractions. Cherry fruit combines with hints of coffee and vanilla bean with pervasive violet aromas. Warm and inviting spiciness on the palate with lingering, ripe flavors of plum, rosehips, and blackberries. The tannins are soft and velvety; the acidity is bright and lively, making this Riserva a very food compatible Chianti. One of the best 2003's I have tasted.

Food: Enough heft for big red meat and rich pasta entrees. Excellent with braised, grilled and roasted beef and lamb dishes. Pairs well with our Eggplant Parmigiano, Fettuccine con Funghi and our new Pork Loin, Morel Mushroom and Wild Onion Risotto.

Winery Profile: Founded in 1967, Carpineto is a partnership between acclaimed winemakers Giovanni C. Sacchet and Antonio M. Zaccheo. Their original mission was to produce a world-class red wine from the Chianti Classico appellation. This was a radical departure from the marketplace of the times when most Chianti was still produced in the traditional winemaking style.



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