



I C A R P I N I



rocolo dei carpini

PIEMONTE - DOC
ROSSO

*"Ma non soltanto amore, bacio bruciante e cuore bruciato,
tu sei, vino di vita, ma amicizia degli esseri, trasparenza,
coro di disciplina, abbondanza di fiori. Amo sulla tavola,
quando si conversa, la luce di una bottiglia di intelligente vino."
(Pablo Neruda)*

Rocolo dei Carpini is made only in unique vintages, usually every 6/8 years. The vineyard is named after my daughter Camilla, and has been conceived as a natural barrier between the bushes and the other vineyards. Cabernet Sauvignon has a slower maturation process, this keeps away the wild animals from the rest of the property, and at the same time, most likely would become their food for the fall.

Only in vintages blessed with a very long and hot summer which trespass into fall, the Cabernet could reach the extreme ripeness, essential condition to give birth to this wine.

From the first sip, the wine communicates its prominence, showing both its complexity and his elegance. An imponent fruitiness with a swirl of different fragrance from balsamic scent, leather, tobacco, almost it feels like being in the woods, perceiving a warm feeling from the surroundings. I like to open Rocolo dei Carpini to surprise friends, wine lovers and even my dear fellow winemakers.

Vintage: 2011
Vol: 15%
Production: 3000 bts.
Vineyard: Camilla
Variety: Cabernet Sauvignon

Altitude: 380-400 mt
Exposure: est, nordest
System: Guyot
Conduction: Organic Holistic

Harvest: Hand picked.

Vinification: 20 days skin contact maceration, spontaneous fermentation with indigenous yeasts.

Maturation: 12 months on fine lees in stainless steel tank.

Aging: 24 months in medium toast and fine-grained 500 liters French Oak barrels, 24 months in bottle.

Unfined, unfiltered.

