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24

LA CARRAIA Sangiovese Porticina

INDICAZIONE GEOGRAFICA PROTETTA

 **CATEGORY:** Unexpected Reds



Pack Size: 12/750ml

UPC: 8012572010211

OVERVIEW

La Carraia is 100% estate grown and still owned by Eduardo Gialetti, who founded the property in 1988. Eduardo currently runs it with his sons, Mauro and Marco. The wines are made by world renowned oenologist Riccardo Cotarella, who was just awarded the Master of the Italian Wine Art medal by Italian Prime Minister Giorgia Meloni.

100% Sangiovese

Umbria, Italy

13% Alc. by Vol.

VINTAGE

RAINFALL: 28 inches/year. Slightly lower than average.

BLOOM: March 2024

WEATHER: The vintage went very well and was a balanced year. There was a little more rain than usual during the harvest, but it didn't compromise the quality of the grapes.

HARVEST: End of September - early October

GRAPES: 22 Brix

SITE

The vineyard is located on the estate west of the Tiber with a south-south/west exposure.

ELEVATION: 656 - 1080 ft.

SOIL: Mostly calcareus rich in stones.

VINES: 4500 plants/ha

AVERAGE AGE OF VINES: 18-22 years old

YIELDS: 8kg



TASTING NOTES

Tart cherries blend with softer notes of plum and sun-ripened tomatoes. The palate is soft and inviting, with bursts of acidity on the finish.

PAIRING SUGGESTIONS

The wine is beautiful on its own, but it really sings with simple Italian fare.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Maceration for 16-20 Days with several pressings.

AGING: Part of the wine is aged in older barriques for two or three months.

PH: 3.45 **TA:** 5.2

BOTTLING DATE: Bottled multiple times per year starting in August 2025.