



The Carpineta Fontalpino vineyard has been owned by the CRESTI family since the 1960's, and you find traces of the wine producing traditions dating back to the beginning of the last century. (1900)

The name, which has never changed, it comes from a historical place, where we find CARPINETA (an area with trees with silver backed leaves characteristic of this area) and FONTALPINO (the fount with the pine trees of Montaperti). Two noteworthy places of the municipal where it is situated.

The vineyard is located in the heart of Tuscany, very close to the splendid city of Siena and the historical municipal of Castelnuovo Berardenga.



It evolved in the area of Montaperti the famous scene of the battle between Siena and Florence which took place on the 4th of September 1260.

It's history is also recorded by Dante Alighieri in the Divine Comedies "The persecution and the great destruction which coloured the Arbia (river) red" and which the Sieneese still remember today with pride, the victory over their rival Florence.

The surrounding territory is rich in history, legends and love. Passed on to those who are fortunate to visit it, through strong emotions and its unforgettable atmosphere.

We have the honour and privilege to live here and we strive to maintain the unaltered countryside and its traditions.



We manage the business which our parents started, working constantly, with the knowledge that working the earth... to whom with effort and commitment (it is not by coincidence that the name of our best known wine is called “Do ut des” “I give so that you give back....nothing without sacrifice...etc”

We are very proud to be part of such a generous area, which never ceases to surprise.

The owners are brother and sister Gioia and Filippo Cresti, assisted by faithful colleagues (Ivo, Bruno, Giovanni and Paola) some of whom have been with us for more than 30 years.

Gioia is the vineyard's oenologist and is responsible for all the production phases, from wine making to the aging, choosing the best grapes and bestowing to the whole production her own personal style.

Filippo is mainly involved in the productive part and organization of the countryside and also the commercial and marketing development side of the business.

The property extends to about 80 hectares and presents various cultivar.

The area planted with vines extends to about 19 hectares of specialized vines, sub-divided into grape types of Sangiovese, Merlot, Cabernet Sauvignon and other experimental vines (petit verdot, alicante etc).

The production areas are Chianti Classico and Colle Senesi.

The terrain is composed of a mixed clay sand, supported by a good rocky layer and are at an altitude ranging from 230 and 380 metres above sea level.

The wines have a variable density per hectare and range from 2600 plants/Ha and a maximum of 6600 plants/Ha.

The vines are grown in spurred cordon and simple Guyot style.

The average age of the vines is about 18 years.

The oldest vines are about 40 years old and the youngest 5.



This allows us a very wide range of productive performance, which guarantees a large selection of grapes, before they are transformed in the fermentation process.

The bottled product always comes from the grapes which have been rigorously selected. Only 40% of the total production is bottled and sold.

The exposure of the vines is superb.

The quality of our wines...we invite you...to judge for yourselves!

Cheers!