

CARMIONE - Carmignano DOCG



Variety: Sangiovese 70% Cabernet

sauvignon 20% Merlot 10%

Tasting notes

Color: Very intense ruby red with light garnet shades

Perfumes: Fruity, ample, sweet, with evident spicy hints, elegant end, persistent

Taste: Of great structure, fleshy, soft with evident but sweet tannins; harmonious in acid balance. Rich and persistent aromatic dimension, fruity and spicy

Serving

Appetizers based on cured meats, first courses based on pasta with meat sauces; red and grilled meats, dry and aged cheeses

Vinification and Harvest

Yield: 55 hl of wine / HA

Harvest period: End of September - Beginning of October
conform to varieties

Harvest: Manual with collection in small boxes

Pressing: Soft, before destemming and following crushing

Fermentation containers: Stainless steel tanks with temperature control

Temp. Fermentation: On average 25 ° - 26 ° C

Fermentation duration: From 7 to 8 days

Times Maceration: About 14 days after the end of the alcoholic fermentation

Ferm. Malolactic: Subsequent to racking directly in barriques

Storage containers: 225 liter French oak barrels

Aging duration: About 12 months

Bottle refinement: About 6 months

