

Il Circo Rosso - Carmignano Riserva DOCG



sauvignon 20% Merlot 10%

Variety: Sangiovese 70% Cabernet

Tasting notes

Color: Dark ruby red, very intense with violet notes; slight shades of garnet just evident on the edge of the glass

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

Taste: Sweet attack with sensations of entry into the mouth rich in structure. Thick but sweet and silky tannic texture. Tannin in great balance with the sweetness of the wine. Fat

and voluminous rich in fruity and spicy sensations at the end of the mouth

Serving

Red meats in general, grilled meats, game, dry and aged cheeses

Vinification and Harvest

Yield: 55 hl of wine / HA

Harvest period: End of September - Beginning of October according to the varieties

Harvest: Manual with collection in small boxes

Pressing: Soft, it precedes the destemming and follows the crushing

Fermentation container: Stainless steel tanks with temperature control

Fermentation temperature: About 25° - 26° C

Fermentation duration: From 12 days

Maceration time: About 20 days after the end of alcoholic fermentation

Malolactic fermentation: Subsequent to racking in tanks

Storage containers: 225-liter French oak barrels

Aging duration: About 24 months

Bottle refinement: About 12 months

