

CARMIONE

Carmignano DOCG



- **Denomination:** Carmignano Docg
- **Blend:** Sangiovese 70% Cabernet Sauvignon 15% Cabernet Franc 5% Merlot 10%
- **Plant density:** 6,250 plants / ha
- **Training system:** Guyot
- **Soil:** medium stony mixture derived from alberese-type marly limestone and argillaceous shale (eocene), and sandstone (oligocene) with medium-high presence of skeleton. The Apennine influence is evident in the area, resulting in strong temperature variations especially in the summer, thus developing a particularly suitable environment for viticulture.

In the plots where the Merlot vines are planted, the presence of clay is higher.

- **Agronomic management of the vineyards:** Organic
- **Harvest:** hand harvest in 15 kg boxes
- **Vinification:** temperature controlled steel tank for about 25 days
- **Ageing:** first and second passage: about 12 months in French oak barrels; after bottling it is left to rest for a few months before being placed on the market
- **Serving temperature:** 15-18 ° C
- **Label:** design by Marcello Scuffi

TASTING NOTES

Intense ruby red color.

Very broad aromas with hints of fruit, cassis and spices, with an elegant and persistent finish.

When tasted, it reveals a powerful structure but also a measured equilibrium; a full, fine and balanced taste with sweet, thick, dense balanced tannins accompanied by a fresh acidity extending into fruity and spicy notes. Elegant finish.

PAIRINGS

Appetizers with high quality cold cuts, grilled red meats, aged cheeses.



NE-ONE
CARMIO 14,00