

LE FARNETE



Vintage 2015

Name of the Wine: Barco Reale di Carmignano D.O.C.

Production Zone: Comeana, Carmignano

Climate: Mediterranean

Ground: chalky and clay

Altitude: 150 meter above sea level

Growing: spurred cordon / guyot

Grapes: 80% Sangiovese ; 20% Cabernet Sauvignon

Yield per hectare: 65 quintals

Average age of vines: 15 years

Vinification: in steel at controlled temperature.

Refinement: in steel and 4 months in bottle.

Colour: Deep Rubin red.

Scent: deep fruity and fine with a scent of spice

Taste: quite soft entry with good volume and body. Good structure, balanced, persistent with fruity, spicy and fine aftertaste. Elegant and soft tannins.

Alcohol: 14,5%

Match: typical Tuscan salami such as salami, bacon, “finocchiona” and even mature cheeses; first courses of pasta or soup with meat or vegetables.

Serving temperature: 18 C

Packaging: 12 bottles per carton. Dimensions 31cm x26cm, 2 x33,5cm height. weight 14.4Kg