

# LE FARNETE



**Vintage** 2013

**Name of the Wine:** Carmignano D.O.C. G Riserva

**Production Zone:** Comeana, Carmignano

**Climate:** Mediterranean

**Ground:** chalky and clay

**Altitude:** 150 meter above sea level

**Growing:** spurred cordon

**Grapes:** 80% Sangiovese 20% Cabernet Sauvignon

**Yield per hectare:** 55 quintals

**Average age of vines:** 22 years

**Vinification:** in steel at controlled temperature and malolactic fermentation.

**Refinement:** barrique for 12 months.

**Colour:** intense Rubin red . Structured and nuanced.

**Scent:** Full bodied, elegant, persistent, fruity, rich with the fragrance of small, red and black berries, leathery, long lasting spiciness.

**Taste:** Enveloping, with great structure and elegance, with excellent quality tannins which make it particularly suitable for long-term ageing.

**Alcohol:** 13,5%

**Match:** Second dishes with red meat, goat and mature cheese.

**Serving temperature:** 18°C

**Packaging:** 6 bottles per carton. Dimensions 31cm x26cm, 2 x16,5cm height. Weight 7,2Kg

Tenuta Cantagallo e Le Farnete di Dario Pierazzuoli & C. s.a.a.s.

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