



TENUTA CERI®

Società agricola Ceri s.r.l. a socio unico

Società soggetta a direzione e coordinamento da parte di La Ceri 38 s.r.l.

Sede Legale: Via Lodz 29/31, 59100 Prato, Italia

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Numero EORI: IT02035970975

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Carmignano, Toscana, Italia

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Barco Reale di Carmignano Barboocchio 2022

APPELLATION: Barco Reale di Carmignano DOC

*GRAPES: Sangiovese 70% - Cabernet Sauvignon 20%
- Merlot 10%*

ABV: 13,00%

SOIL: Schisty with 25% clay

VINEYARD EXPOSURE: North-East

AVERAGE VINEYARD AGE: 10 years

*VINEYARD MANAGEMENT: Spurred cordon and guyot,
in organic conversion.*

*PAIRINGS: It pairs well with a wide range of dishes,
including cured meats and vegetarian recipes.*

Bright red colour with a slight purplish hue, it offers an elegant and fresh character. Notes of red cherry, iris and a subtle hint of smokiness, enhanced by a touch of mint. Well-balanced with smooth tannins and a juicy finish.

70% of the grapes undergo destemming, while the remaining 30% are processed as whole bunches. The grape handling involves a gravity-based approach with absolutely no squashing, ensuring gentle extraction in unglazed concrete tanks. Subsequently, half of the wine undergoes aging in 20hl Slavonian oak barrels for an approximate period of 6 months, while the other half matures in unglazed concrete tanks. This meticulous process is designed to preserve and accentuate the authentic terroir expression of the wine.