



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

Codice SDI: M5UXCR1

Sede operativa: Via delle Ginestre 45, 59015

Carmignano, Toscana, Italia

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## Carmignano L'Arrendevole Riserva 2020

*APPELLATION: Carmignano Riserva DOCG*

*GRAPES: Sangiovese 90% - Cabernet Sauvignon 10%*

*ABV: 15,00%*

*SOIL: Schisty with 25% clay*

*VINEYARD EXPOSURE: South-West*

*AVERAGE VINEYARD AGE: 35 years*

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

*PAIRINGS: Grilled red meats and game dishes.*

*Rich garnet colour, showcasing elegance and complexity with pronounced tertiary aromas. Harmonious, powerful, and persistent on the palate, with well-balanced tannins, acidity, and alcohol. It offers a deep and vibrant experience.*

*Produced only in the best vintages from manually selected grapes sourced from the oldest vineyards, which have an average age of 35 years. The grapes are destemmed, crushed, and fermented in tronco-conic 30hl oak tanks with regular pump-overs. Malolactic fermentation takes place in slightly toasted 20hl 'Mittelberger' oak barrels, followed by ageing on lees for 18 months. The wine is sold after 18 months from bottling.*