



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

C.F. e P. IVA: 02035970975

Numero EORI: IT02035970975

Codice SDI: M5UXCR1

Sede operativa: Via delle Ginestre 45, 59015

Carmignano, Toscana, Italia

E-Mail certificata: societaagricola@pec.studioceri.it

E-Mail: info@tenutaceri.it



Carmignano Rigoccioli 2020/2021

APPELLATION: Carmignano DOCG

GRAPES: Sangiovese 90% - Cabernet Sauvignon 10%

ABV: 14,50%

SOIL: Schisty with 25% clay

VINEYARD EXPOSURE: South-West

AVERAGE VINEYARD AGE: 20 years

VINEYARD MANAGEMENT: Spurred cordon, in organic conversion.

PAIRINGS: Grilled meats and Florentine steak.

Ruby red colour, garnet on the rim. Elegant and complex, with balanced aromas of red and black fruits. Powerful, yet with a very fine tannic texture, it exudes energy and depth.

The grapes are destemmed, pressed, and fermented in small, unglazed concrete tanks. The cap is kept moist through frequent and rapid pump-overs, preventing over-extraction. Afterward, it matures for 12 months in 20hl slightly toasted 'Mittelberger' barrels, which serve to preserve the wine's purity and express its unique terroir.