

# CARMIONE - Carmignano DOCG



*Variety: Sangiovese 70% Cabernet*

*sauvignon 20% Merlot 10%*

## Tasting notes

**Color:** Very intense ruby red with light garnet shades

**Perfumes:** Fruity, ample, sweet, with evident spicy hints, elegant end, persistent

**Taste:** Of great structure, fleshy, soft with evident but sweet tannins; harmonious in acid balance. Rich and persistent aromatic dimension, fruity and spicy

## Serving

**Appetizers based on cured meats, first courses based on pasta with meat sauces; red and grilled meats, dry and aged cheeses**

## Vinification and Harvest

**Yield:** 55 hl of wine / HA

**Harvest period:** End of September - Beginning of October  
conform to varieties

**Harvest:** Manual with collection in small boxes

**Pressing:** Soft, before destemming and following crushing

**Fermentation containers:** Stainless steel tanks with temperature control

**Temp. Fermentation:** On average 25 ° - 26 ° C

**Fermentation duration:** From 7 to 8 days

**Times Maceration:** About 14 days after the end of the alcoholic fermentation

**Ferm. Malolactic:** Subsequent to racking directly in barriques

**Storage containers:** 225 liter French oak barrels

**Aging duration:** About 12 months

**Bottle refinement:** About 6 months

