LE FARNETE



Vintage 2022

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

Production Zone: Comeana, Carmignano

Climate: Mediterranean

Ground: chalky and clay

Altitude: 150 meter above see level

Growing: spurred cordon / guyot

Grapes: 80% Sangiovese; 20% Cabernet Sauvignon

Yield per hectare: 60 quintals

Average age of vines: 20/25 years

Vinification: in steel at controlled temperature and 8 months in 25hl oak.

Refinement: in bottle for 8 months

Colour: intense Rubin red .

Scent: plum, blackcherry, bell pepper, licorice, tobacco, vanilla, hints of toasted wood.

Taste: full-bodied with intense flavours and meaty tannins. Long integrated finish of fruit and minerality with flavours of black cherry and plum.

Alcohol: 14,5%

Match: Roasted meat, barbecues, stew meats and hard cheese.

Serving temperature: 18°C

Packaging: 12 bottles per carton. Dimensions 31cm x26cm, 33,5cm height. Weight 14.4Kg

Tenuta Cantagallo e Le Farnete di Dario Pierazzuoli & C. s.a.a.s.
Via Valicarda 35 – 50050 Capraia e Limite (FI) www.tenutacantagallo.it info@tenutacantagallo.it