

LE FARNETE

Vintage 2021

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

Production Zone: Comeana, Carmignano

Climate: Mediterranean

Ground: chalky and clay

Altitude: 150 meter above see level

Growing: spurred cordon

Grapes: 80% Sangiovese; 20% Cabernet Sauvignon

Yield per hectare: 65 quintals

Average age of vines: 27 years

Vinification: in steel at controlled temperature and malolactic fermentation.

Refinement: barrique for 12 months.

Colour: intense Rubin red . Structured and nuanced.

Scent: Full bodied, elegant, persistent, fruity, rich with the fragrance of small, red and black berries, leathery, long lasting spiciness.

Taste: Enveloping, with great structure and elegance, with excellent quality tannins which make it particularly suitable for long-term ageing.

Alcohol: 14,5%

Match: Second dishes with red meat, goat and mature cheese.

Serving temperature: 18°C

Packaging: 6 bottles per carton. Dimensions 31cm x26cm, 2 x16,5cm height. Weight 7,2Kg