



CARMIGNANO TERRE A MANO

LOCATION: The Bacchereto estate in the township of Carmignano (Prato)

ALTITUDE: 250 meters (825 feet) above sea level

EXPOSURE: East and south-southeast

PORTION OF VINEYARD: 6 ha out of 8ha vineyard

VARIETAL BLEND: Sangiovese (75%), Canaiolo Nero (15%), Cabernet Sauvignon (10%)

ANNUAL PRODUCTION: Approximately 12,000 bottles

HARVEST: By hand, during the last week of September for the Sangiovese and Canaiolo Nero, the first week of October for the Cabernet Sauvignon

FERMENTATION: Traditional, in epoxy-lined concrete vats without the addition of selected yeasts or other oenological adjuvants. All production is organic

AGING: 24 months in 350 liters (90 gallon) Allier oak barrels, followed by six months of bottle aging

ALCOHOL: 14.5%

COLOR: Intense ruby red

NOSE: Penetrating and clean with notes of red fruits: cherry, strawberry, raspberry, but also prunes, leather, and tobacco

TASTING NOTES: Dry, clean, and elegant, typical of the Carmignano appellation and the vintage. On the palate, the flavors are the same to the nose, typical of Sangiovese, slightly tangy, peppery wine with silky and elegant tannins

