

91 JAMES SUCKLING

90 Wine Spectator

92 Michael
Apstein

92 Roger
Morris



BARCO REALE DI CARMIGNANO D.O.C.

VINTAGE: 2022

PRODUCTION AREA: Carmignano (PO)

BOTTLES: 109.350 btl

FIRST VINTAGE: 1984

ELEVATION AND SUN EXPOSURE: South – South/West – South/East; 150 to 200 m s.l.m.

VARIETAL: 75% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc e 5% Canaiolo

SOIL: Chaotic complex: Limestone, Marl and Clay shist

HARVEST: Sangiovese from 14th to 23rd September, Cabernet first week of October

VINIFICATION: Steel tanks 7 days of alcoholic fermentation, followed by 8 days of skin maceration before racking, at 26°/28°C.

MALOLACTIC FERMENTATION: Steel tanks

DEVELOPMENT: Allier barrels of 24 hl for 6-8 mesi

AGING: Bottle for at least 3 months

ALCOHOL CONTENT: 13,5%

SERVING TEMPERATURE: Serve at 18° - 19°C

FOOD PAIRING: Pasta dishes and white and red meat.

TASTING NOTES:

COLOUR: bright ruby red

NOSE: Fruity, elegant and ample.

PALATE: Nice acidity well integrated tannins. Red fruits and elegant finish.