

92 JAMES SUCKLING



TREFIANO CARMIGNANO D.O.C.G. RISERVA

VINTAGE: 2020

PRODUCTION AREA: Carmignano (PO)

BOTTLES: 5.130 0,75 lt, 218 1,5 lt, 30 3 lt

FIRST VINTAGE: 1979

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

VARIETAL: 80% Sangiovese, 10% Cabernet and 10% Canaiolo

SOIL: Clay schist

VINES AGE: 23 years

HARVEST: Sangiovese end of September to early October, Cabernet beginning of October

VINIFICATION: Steel tanks: seven days of fermentation followed by 13 days' maceration with the skins before racking at a temperature of 26/28 °C.

MALOLACTIC FERMENTATION: in french tonneaux

DEVELOPMENT: in Tonneaux for 18 months

AGING: in bottle for at least 1 year

ALCOHOL CONTENT: 14,5%

SERVING TEMPERATURE: Serve at 18° - 19°C

FOOD PAIRING: Recommended with both red and white meat as well as most types of cheese

CARATTERI ORGANOLETTICI:

COLOUR: Deep ruby red

NOSE: Ample, elegant, refined, sweet and fruity with spicy aroma.

PALATE: Soft, firm, fat with dense and sweet tannins, well balanced acidity in harmony with both texture and body. Long and persistent finish, fruity with small red fruits and spicy tones.