



MATRONEO

Vintage 2011

Name of the Wine: Barco Reale di Carmignano D.O.C.

Production Zone: Comeana, Carmignano

Climate: Mediterranean

Ground: chalky and clay

Altitude: 150 meter above sea level

Growing: spurred cordon

Grapes: 80% Sangiovese ; 20% Cabernet Sauvignon

Yield per hectare: 65 quintals

Average age of vines: 15 years

Vinification: in steel at controlled temperature.

Refinement in steel and 3 months in bottle

Colour: intense Rubin red . Structured and nuanced

Scent: fruity, ample and fine; winy and hot with good complexity and persistency

Taste: balanced and soft entry, harmonious with good structure with soft tannins.

Alcohol: 14 %

Match: Typical Tuscan dishes and salami

Serving temperature: 18- C

Quantity: 30.000 bottles

Packaging: 12 bottles per carton. Dimensions 31cm x26cm, 2 x33,5cm height. Weight 14.4Kg