



**Vintage** 2008

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

**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:** 22 years

**Vinification:** in steel at controlled temperature and malolactic fermentation.

**Refinement:** barrique and tonneaux for 12 months with 40% of new wood

**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:** 13,5%

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

**Serving temperature:** 18°C

**Quantity:** 6.000 bottles

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