

FATTORIA AMBRA SANTA CRISTINA IN PILLI, CARMIGNANO



Sangiovese, Canaiolo Nero, Uva Francesca (Cabernet) and 5% other approved red berry varieties. Dark ruby red with violet reflections. Intense aromas of small red fruits, cherry, violet and tobacco followed by delicate spices. The nose is confirmed on the palate. Balanced and structured. Warm and fat; velvety tannins and a long, elegant finish. This Cru is the essence of Toscana. Pair with aged cheeses, main courses of red meat and game. Organic.

From the Village of Santa Cristina in Pilli in the Carmignano Appellation, Tuscany, Italy. The vineyard covers 72 acres at 150m with a south-east exposure. The vines were planted from 1975-2001. The soil is predominantly limestone alberese. The grapes were harvested by hand, and selected in the vineyard. Maceration with the skins for 15-20 days with temperature control (délestage and pumping over of the must) followed by malolactic fermentation. Aged 12 months in French and Slavonian oak barrels. Aged in bottle for at least 12 months.

Fattoria Ambra is an estate of 86 acres spread over four of the most important crus of Carmignano: the hills of Montalbiolo, Elzana, Santa Cristina in Pilli and Montefortini. Renowned since the 13th century for the quality of its wine, Carmignano is arguably one of the oldest protected appellations in the world, as Cosimo III de Medici established it by decree in 1716. The Cabernet Sauvignon grape was already being grown there, having been introduced by the Medici around 1700 if not before. The estate is named after the poem 'Ambra' by Lorenzo the Magnificent, which draws a word-picture of the locale. It has belonged to the Romei Rigoli family since 1870, and is run today by Giuseppe 'Beppe' Rigoli. Wine-making in the area goes back to antiquity but it was Beppe's father who revived it on their family estate and planted new vineyards. Beppe's father was selling the wine in bulk at a loss, and was about to sell the property before he passed away in 1983. Beppe however was determined to try and make a go of it, and he bottled the first vintage, 1983, by hand. Beppe and his wife Susan are both trained agronomists, and Beppe is a consulting enologist as well. Today they are helped by Guido Cantini, Beppe's nephew, and Fabio Marzotti, an agricultural technician and sommelier.

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Tasting Note:

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Sangiovese, Canaiolo Nero, Uva Francesca (Cabernet) & other approved varieties. Aromas & flavors of small red fruit, cherry, violet, tobacco & delicate spices; balanced & structured; warm & fat; velvety tannins & a long, elegant finish. Organic.

Shelf Talker:

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