

FATTORIA AMBRA BARCO REALE DI CARMIGNANO



Sangiovese, Canaiolo Nero, Uva Francesca (Cabernet) and 5% other approved red berry varieties. Bright ruby red color. Intense, delicate, fruity aromas recall cherries, dried roses and violets. On the palate it is fresh and smooth, with a velvety tannic texture. Flavors of juicy red fruit with an earthy touch. Elegant and well balanced. The taste is sweet, intense, sapid and persistent. An everyday wine for the whole meal, it goes very well with first courses or meat. Organic.

Named after the hunting ground of the Medici family; Barco Reale. DOCG Carmignano is not only the lowest, but also one of the smallest and oldest DOCGs in Tuscany. The denomination has been in use since 1716 and has existed for over 300 years. The area is located north-west of the city of Florence and is the northernmost production area in Tuscany. The estate vineyards are at various exposures, 100-150 meters above sea level. The soil is sandstone and limestone. Made from the younger vines of all the vineyards of the estate and from the second selection of the grapes. Maceration with the skins for 10-15 days with temperature control and pumping over of the must. Malolactic fermentation. 80% of the wine ages for 7 months in cement tanks, while the remaining 20% rests in *tonneaux*.

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:

FATTORIA AMBRA BARCO REAL DI CARMIGNANO

Sangiovese, Canaiolo Nero, Uva Francesca & 5% other red varieties. Intense & delicate aromas of cherries, dried roses & violets, fresh & smooth, with a velvety tannic texture, flavors of juicy red fruit with an earthy touch, elegant & well balanced, sweet, intense, sapid & persistent. Organic.

Shelf Talker:

FATTORIA AMBRA BARCO REAL DI CARMIGNANO



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