

## *Barco Reale Di Carmignano DOC*

**Grape Variety:** 75% Sangiovese, 10% Canaiolo Nero, 10% Uva Francesca (Cabernet), 5% other approved red berry varieties

**Alcohol Content:** 13.5

**Region:** Tuscany

**Producer:** Fattoria Ambra

### **Vinification**

Maceration with the skins for 10-15 days with temperature control (délestage and pumping over of the must). Malolactic fermentation.

### **Tasting Characteristics**

Bright ruby red colour. Intense aroma, fine, fruity, hints of cherry, dried rose. In the mouth it is soft, medium-bodied, sapid and persistent.

