



# MARC DE GRAZIA SELECTIONS

## FINE WINES FROM THE GREAT CRUS OF ITALY

### Wine Detail

Barco Reale di Carmignano Rosato

MISSING  
LABEL

### Wine Producer

AMBRA

*Ambra*

**Website:** <http://www.fattoriaambra.it>

**Address:** Via Lombarda, 85 50042 Carmignano  
PO

**Owner:** Rigoli Family

**Year of establishment:** 1955

**Total annual production:** 80000

**Total vineyard extension (hectares):** 20

**Planted varietals and extension (hectares):**

1.5ha Cabernet Sauvignon & Cabernet Franc -  
1ha Canaiolo nero - 1.5ha Foglia Tonda, Pugnello,  
Vermentino, Merlot, Colorino, San Colombano -  
14ha Sangiovese - 2ha Trebbiano Toscano

**Vine training system:**

"Capovolto" (inverted training system)  
Cordon spur  
Guyot

**Cultivation method in the vineyard:** Grass cover is  
left on the aisles between the rows of vines

**Harvest period:** End of September, first week of  
October

**Agronomist:** Giuseppe Rigoli

**Oenologist:** Giuseppe Rigoli



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#### Barco Reale di Carmignano Rosato

**Wine name:** Barco Reale di Carmignano Rosato 2015

**Appellation:** BARCO REALE DI CARMIGNANO ROSATO DOC

**Zone:** Carmignano

**Blend:** 80% Sangiovese - 10% Cabernet - 10% Canaiolo nero

**Vineyard age (year of planting):** Cabernet 1975, 1991 - Canaiolo nero 1975, 1991 - Sangiovese 1975, 1991

**Soil Type:** Calcarous, clayey, sandstone, argillaceous schists

**Exposure:** South, south-east

**Colour:** Cherry red

**Nose:** Intense, persistent, cherry, rose, raspberry

**Flavour:** Fresh, soft, full-bodied, well balanced, intense and persistent

**Serving temperature (°C):** 12-14

**Match with:** Salame, hors d'oeuvres, vegetable dishes, pizza, excellent as an aperitif

**Average no. bottles/year:** 8,000

**Alcohol %:** 13

**Grape yield per hectare tons:** 4

#### Notes:

THE APPELLATION OF THIS WINE WAS CHANGED STARTING FROM THE 2014 VINTAGE, FOLLOWING A REQUEST OF THE EUROPEAN COMMISSION, FROM "ROSATO DI CARMIGNANO DOC" TO "BARCO REALE DI CARMIGNANO ROSATO DOC"

This wine is made from all the vineyards of the estate. Selected yeast is used for the alcoholic fermentation.

### Vinification and ageing

Vinification in steel. Cold maceration with the skins is carried out on 50% of the mass for 4-5 hours after which the must is racked off. The rest of the mass is the run off must after the clusters are pressed. The must is then blended and decanted at a low temperature. The alcoholic fermentation is then carried out with temperature control at 16 degrees Celsius.

### Wine Producer

#### AMBRA

### History

Fattoria Ambra has belonged to the Romei Rigoli family since 1870. The estate is located near the Ombrone river and the Villa Medicea of Poggio a Caiano. It is named after the poem "Ambra", written in the 15th century by Lorenzo Il Magnifico. The vineyards, of an extension of 20 hectares, stand in the hills of Montalbiolo, Elzana, Santa Cristina in Pilli and Montefortini, four of the most important crus of Carmignano. DOCG Carmignano is bottled as "Riserva Montalbiolo", "Riserva Elzana", "Montefortini - Podere Lombarda" and "Santa Cristina in Pilli". The blend is mostly Sangiovese together with Cabernet Sauvignon, Canaiolo Nero, Colorino, Merlot and Syrah. A young version of Carmignano, "Barco Reale", and a rosè wine, "Vin Ruspo", complete the range of wines. Cabernet Sauvignon, previously called "Uva Francesca" ("French Grapes"), has been grown in Carmignano since 1700 when it was introduced by the Medici family. In Italy the name of Carmignano has been synonymous of fine wine ever since the 13th century and so great was its reputation that Cosimo III de' Medici, Grand Duke of Tuscany, decreed in 1716 that the appellation be strictly controlled. The borders of the ancient appellation remain identical to this day, making it one of the smallest DOCG areas in Italy.



# MARC DE GRAZIA SELECTIONS

## FINE WINES FROM THE GREAT CRUS OF ITALY

### Other Wines from this Winery



Barco Reale



Barco Reale di  
Carmignano Rosato



Carmignano "  
Montefortini Podere  
Lombarda"



Carmignano  
"Riserva  
Montalbiolo"



Carmignano  
"Riserva Elzana"



Carmignano "S.  
Cristina in Pilli"



Trebbiano



Vin Santo di  
Carmignano

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