



Fattoria Ambra – SANTA CRISTINA IN PILLI, CARMIGNANO

This lovely Carmignano comes from the Santa Cristina Cru which is in Pilli. The 2015 vintage was awarded Tre Bicchieri. This Cru is the essence of Toscana. It immediately grabs you with its aromatic intensity. A great addition to any cellar.



Appellation: Carmignano DOCG

Type: Red, dry

Varietal: 75% Sangiovese, 10% Canaiolo Nero, 10% Uva Francesca (Cabernet), 5% other approved red berry varieties.

Vineyard Notes:	<p>Elevation: 150 meters above sea level a.s.l. with an exposure south-east.</p> <p>Training System: Guyot and cordon spur</p> <p>Soil: The soil is predominantly of limestone alberese.</p> <p>Plants per hectare: 5500, yield per hectare: 55/60 hl/ha</p>
Winemaking Notes:	<p>Harvest: Hand harvest with selection taking place in the vineyard.</p> <p>Fermentation: Maceration with the skins for 15-25 days with temperature control (délestage and pumping over of the must) followed by malolactic fermentation.</p> <p>Aging: Matured 12 months in French and Slavonian oak barrels of 25 Hl (50%) and in French oak barrels of 3.5 and 5 Hl (50%).</p> <p>Certification: Santa Cristina Cru is Certified Organic. <i>The farm and all of its vineyards are currently undergoing the certification process. The complete line of wines will be certified organic starting with the 2018 vintage.</i></p>
Tasting Notes:	<p>Color: Ruby red</p> <p>Bouquet: Intense aroma, with notes of red fruits and cherry followed by delicate spices.</p> <p>Taste: The nose is confirmed on the palate with a balanced and structured. Firm but velvety tannins add crunch to the long, rich finish.</p> <p>Food Pairing: Aged cheeses, main courses of red meat, game.</p> <p>Serving Temperature: 16/18° C (60/64° F)</p> <p>Alcohol: 14%</p>