



Fattoria Ambra – ELZANA CARMIGNANO RISERVA

This generous Carmignano comes from the Elzana Cru.

Appellation: Carmignano Riserva DOCG

Type: Red, dry

Varietal: 90% Sangiovese, 10% Uva Francesca (Cabernet).



Vineyard Notes:

Vineyard location: Elzana Cru

Elevation: 150 meters above sea level a.s.l.

Exposure: South.

Training System: Guyot.

Vine age: 44 years.

Soil: Clayey schists and sandstone.

Plants per hectare: 3,300 vines/hectare.

Yield: 35 hectolitres/hectare.

Winemaking Notes:

Harvest: Hand harvest with selection taking place in the vineyard.

Fermentation: Maceration with the skins for 20-25 days with temperature control (délestage and pumping over of the must). Malolactic fermentation.

Aging: Two years in wood. The first year in French oak tonneaux (capacity 3.5 and 5 hectolitres) and the second year in Slavonian oak casks (capacity 25 hectolitres). Finishing in the bottle for 1 year.

Production: 4,000 bottles/year (0.75 litres)

Tasting Notes:

Color: Deep ruby red

Bouquet: Intense and fruit-filled with blueberry and black cherry, notes of leather, forest floor, with hints of balsamic in the finish.

Taste: Powerful yet soft, fresh Morello cherry and black raspberry overlaying dried herbs, licorice and tobacco notes with a long and pleasant finish

Food Pairings: Aged cheeses, main courses of red meat, game

Serving Temperature: 16/18° C (60/64° F)

Alcohol: 14%