



CAPEZZANA CONTE CONTINI BONACOSSI

BARCO REALE DI CARMIGNANO D.O.C

Estate grown blend of 70% Sangiovese, 15% Cabernet Sauvignon, 10% Canaiolo and 5% Cabernet Franc. Concentrated with revealing notes of blackberry and dark cherry lead to a well balanced, velvety finish.

Region: Tuscany, Italy

Appellation: Carmignano D.O.C. (Prato)

Grapes: 70% Sangiovese, 15% Cabernet, 10% Canaiolo,

5% Cabernet Franc

Vinification: Following harvest in mid-September, whole bunches are

pressed and fermented, then macerated under strictly controlled temperatures with initial fermentation taking

place in stainless steel tanks.

Aging: The wine is aged in Allier barrels for twelve months, fol-

lowed by, at least, three months in bottle prior to release.

Color: Purplish dark and deep red with ruby red shades

Aroma: Intense aromas of ripe blackberries and dark cherries with

a hint of oak.

Palate: Concentrated, with sweet, dense tannins and a lush,

velvety texture with dark berry fruit flavors mingling on

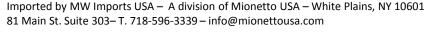
the finish.

Serving suggestions: Wonderful with first courses, pastas and red and white

meat entrees.

Alcohol: 13.5%





Live for Wine