

IL CIRCO ROSSO

Carmignano Riserva DOCG

**Sangiovese 70%, Cabernet Sauvignon 15%,
Cabernet Franc 5%, Merlot 10%**



OUR WINES

- **Name:** The wine is dedicated to Marcello Scuffi, who among his subjects favored the circus. Hence Fabrizio's choice to name it Il Circo Rosso ("The Red Circus").
- **Label:** designed by Marcello Scuffi, depicting a circus — the theme the artist was most attached to, and the one that inspired the wine's name.
- **Vineyard:** Guyot training system, planting density of 6,250 vines/ha. Medium-textured stony soil, derived from Alberese-type marly limestone, argillaceous schists (Eocene) and sandstones (Oligocene), with a medium-to-high presence of skeletal material.
- **Climate:** the Apennine influence produces marked temperature swings, especially in summer, in a particularly well-suited environment.
- **Farming practice:** organic
- **Harvest:** by hand, in 15 kg crates.
- **Vinification:** stainless steel tanks at controlled temperature for approximately 25 days.
- **Aging:** Approximately 24 months in first-use French oak barriques; after bottling, it rests in the bottle before release.

TASTING NOTES

Very intense, almost impenetrable ruby red color. Very broad aromas, with notes of red- and black-berry fruit, chocolate, tobacco, cassis and pronounced spice — refined, elegant and persistent. On the palate, powerful structure combined with measured balance: a full, refined and well-balanced taste, with silky, dense, voluminous, juicy and well-integrated tannins, accompanied by fresh acidity that lingers in long, persistent fruity, floral and spicy notes. Deep, elegant finish.

PAIRINGS

Premium cured meat appetizers, red meat and game dishes, well-aged cheeses.

SERVING TEMPERATURE

15-18°C.

