FABRIZIO PRATESI — TECHNICAL SHEET

CARMIGNANO DOCG

CARMIONE

Sangiovese 70% · Cabernet Sauvignon 15% · Cabernet Franc 5% · Merlot 10%



TASTING NOTES

Very intense ruby red. Broad aromas with hints of fruit, cassis and spice, fine, elegant and persistent. On the palate powerful structure with measured balance: full, fine and balanced, with sweet, close-knit, dense and well-balanced tannins, accompanied by fresh acidity that lingers in fruity and spicy notes. Elegant finish.

FOOD PAIRING

Fine cured meat platters, grilled red meat dishes, aged cheeses.

SERVING

15–18 °C

THE STORY

THE NAME

Carmione comes from Fabrizio's play on the name Carmignano, made unique in the form "Carmione".

THE LABEL

Signed by Marcello Scuffi, it shows a train bearing the word "Carmignano": Scuffi imagined it as a train bound for Carmignano.

TECHNICAL DATA

VINEYARD	Guyot training, planting density 6,250 vines/ha
SOIL	Medium-textured stony soil derived from alberese marly limestone, clay schists (Eocene) and sandstones (Oligocene), with a medium-high stone content
CLIMATE	The Apennine influence brings wide day–night temperature swings, especially in summer, in a particularly well-suited setting
FARMING	Organic
HARVEST	By hand, in 15 kg crates
VINIFICATION	Temperature-controlled stainless steel tanks for about 25 days
AGEING	About 12 months in first- and second-fill French oak barriques; after bottling it rests in bottle before release

