

IL CIRCO ROSSO

Carmignano Riserva DOCG

Sangiovese 70% Cabernet Sauvignon 15%

Cabernet Franc 5% Merlot 10%

- **Plant density:** 6,250 plants / ha
- **Training system:** Guyot
- **Soil:** medium stony mixture derived from Alberese- type marly limestone and argillaceous shale, (eocene), and sandstone (oligocene) with a medium-high presence of skeleton. The Apennine influence is evident in the area, resulting in strong temperature variations especially in the summer period; viticulture therefore develops in a particularly suitable environment. In the plots where the Merlot vines are planted, the presence of clay is higher.
- **Agronomic management of the vineyards:** Organic
- **Harvest:** manual, in 15 kg boxes
- **Vinification:** temperature controlled steel tank for about 25 days
- **Ageing:** about 24 months in French oak barrels of first passage second passage; after bottling it is left to rest in the bottle for a few months before being placed on the market
- **Serving temperature:** 15-18 ° C
- **Total Production** 10,000 Bottles
- **Label:** design by Marcello Scuffi

TASTING NOTES

Very intense, almost impenetrable, ruby red color. Very wide aromas with hints of red and black berry fruit, chocolate, tobacco, cassis and evident spiciness, elegant and persistent finish. On the palate it reveals a powerful structure but with a measured balance, a full, fine and balanced taste with a silky, dense, voluminous, juicy and balanced tannin accompanied by a fresh acidity that extends into long fruity, floral and spicy notes. Persistent, deep and elegant finish.

PAIRINGS

Appetizers with high quality cold cuts, dishes based on red meat and game, very aged cheeses.



TECHNICAL SHEETS