

LE FARNETE

CARMIGNANO

TUSCANY

LE FARNETE

Our property, the **Tenuta Le Farnete** is located in the town of Carmignano, just to the north of Florence. Of our 45 hectares, 10 are dedicated to olive groves, 8.5 to vineyards and the rest to meadows and woodland. I took over the operation of the winery from my father in the early 1990's determined to increase the quality of our products and their presence in the marketplace. To this end we replanted vineyards with selected, low-yielding clones, and rows properly oriented towards the sun to maximize heat and sunlight.

Our vineyards now lie at an average altitude of 100 meters above sea level in soil of tufaceous clay and calcareous rock. The density varies from 5,500 to 6,250 vines per hectare. My personal philosophy of our production can be summed up by the motto that appears on our label in Italian: "*One bottle of wine per vine*".

In 1999 we decided to harvest mechanically our grapes. The state-of-the-art machine is very gentle with the grapes, and most importantly, machine harvesting is much faster, enabling us to gather more grapes at their optimal degree of ripeness than we ever could by hand. We also completely renovated the fermenting and aging cellars. For the wine-making process we have outfitted the cellar with low, squat stainless steel vats which control the temperature of fermentation, while maximizing the contact of grape-skins to the juice resulting in better extracted wines. All technical data during the fermentation of each vat is recorded by computers to increase our control of each step of the wine-making process.

In our olive groves all phases of work, from pruning branches to create inner ventilation to harvesting the olives is done by hand in compliance with the DOP (Denominazione d'Origine Protetta) rules. Leccino, Frantoio Moraiolo and Pendolino olive trees are planted 5 meters apart and the harvest begins in the first week of November. Olives are harvested and crushed quickly in a vacuum press to avoid oxidation. We also produce a number of exquisite food products, all of which can be seen on our web site: www.enricopierazuoli.com.

Enrico Pierazuoli

+++++

Lying to the west of Florence on the eastern slopes of Mount Albano in Italy's wine-rich Tuscany, the Carmignano region has climatic and soil conditions ideally suited for the production of superior red wine.

The area is known to have had land under vine for over 3000 years, and the first documented reference to Carmignano wine can be found in the famous Datini Archives in Prato. There is a mention that on December 8, 1396, a notary named Lapo Mazzei purchased 15 loads of Carmignano wine, paying four times the prevailing price of other wines at that time. A good indication that even then, the wine of the region was something special.

But it took a bit longer for Carmignano wines to develop into their present distinctive form.

Around the year 1500, **Caterina de Medici**, whose family had ruled Florence and much of Tuscany for several hundred years, became Queen of France. Under the influence of this royal connection, Cabernet grapes were planted in the Carmignano area. Even now, it is locally referred to as Francesca.

Today, Carmignano wines are a blend of **Sangiovese**, **Canaiolo**, **Cabernet Sauvignon** grapes.

In 1716, **Cosimo III de Medici**, Grand Duke of Tuscany, instituted wine production regulations. He set forth production standards and established control over sales, the aim being to prevent fraud. He demarcated borders of areas under vine cultivation, and proclaimed Carmignano as one of the four best in Tuscany, along with Chianti, Val d'Arno di Pesa, and Pomino. Under this rule, if a wine was labeled a Carmignano, the grapes had to be grown and vinified within a specific area. Carmignano is justifiably proud to have received one of the first four **D.O.C** or **Denominazione di Origine Controllata** appellations.

The Carmignano zone is relatively small in area, and has more of olive groves than vineyards. Even so, its potential is great. The soil has a high lime content, the days are hot and nights cool. These factors combine with the comparatively low altitude of the hills, not more than 133 ft above sea level, wind from the Appenines and summer rain to ensure the correct ripening of the grapes.

In the 1930s, the ancient D.O.C. for Carmignano wines was taken over by D.O.C. Chianti Montalbano, but wine growers of the region, notably Ugo Contini Bonacossi, worked tirelessly to retrieve it. This was finally achieved in 1975, and in **1990, Carmignano won the higher D.O.G.C or Denominazione di Origine Controllata e Garantita appellation.**

This tiny wine district produces D.O.Cs such as the **Barco Reale di Carmignano**, the **Carmignano Rosato** or the **Carmignano Rosso** as well as the **Carmignano Rosso di Riserva**. The Carmignano D.O.C is a great wine which can be drunk young or aged, while the Barco Reale takes its name from an old estate belonging to the Grand Dukes of Tuscany. The Vin Santo di Carmignano D.O.C, a highly prized desert wine, is made from white grapes, while the Vin Santo di Carmignano Occhio di Pernice comes from red grapes.

At the beginning of the nineties, 2000 hectolitres of Carmignano were produced, but by 2000 the production had gone up to almost 4000 hectolitres. These are small figures when compared to those of other wines, and there are only less than 20 active producer-bottlers.

Visit the web site <http://www.enricopierazuoli.com/indexen.htm> and specifically go to see "vineyards" under Farnete.

The Boschetti vineyard was planted in 1999 with a density of 6250 stumps per acre with a total area of 1 acre, piled entirely in wood at an altitude of 120 meters above sea level in a tufaceous land with a good percentage of clay and calcareous rock. The exposure to the southwest allows for an optimal maturation of the Sangiovese, Cabernet Sauvignon, and Merlot which are the varieties present with the harvest that usually takes place in the first 10 days of October.



TENUTA LE FARNETE

Property Name:	Le Farnete	Region:	Tuscany	Total size:	45 hectares – 111 acres
Established:	1990	Province:	Prato	Total vineyards:	8.5 hectares - 21 acres
Township:	Carmignano	Wine area:	Carmignano DOCG	Years planted:	1980
Owner's name:	Pierazzuoli Family	Oenologist:	Lorenzo Landi	Replanting:	1990/92/96/99 & 2000
Total Production:	4,100 cases	Agronomist:	Lorenzo Landi	Soil:	Calcareous
Territory:	the hills of Carmignano	Gen. Manager	Enrico Pierazzuoli	Yield per vine:	1.0 kg.
Elevation:	400 feet. a.s.l.	Cellar Capacity:	585 hl.	Density:	6,250 vines / hectare
First Traded:	1900	Wood:	260 hl.	Training:	spurred cordon
				Harvesting:	by hand

1) Carmignano, while only receiving DOC status in 1975 and DOCG in 1990, is one of the earliest recognized zones of production in Italy, being recognized by the decree of Cosimo III de' Medici in 1716 as one of four zones in the reign of the Medici. Cabernet Sauvignon was introduced in the 1700's as "uva francesca" (French grape).

2) Le Farnete has been in operation since 1920; and since 1995 has been developing a modern concept of enology and agronomy, while maintaining full respect for history and tradition.

3) A new winery was completed in 2004. It will accommodate the grapes of newly acquired vineyards, and as a result, the production is expected to reach 80,000 bottles.

4) Enrico Pierazzuoli also owns a property in Montalbano [Tenuta Cantagallo]. He is assisted by his wife Monia, his brother Dario and sisters Enrica & Serena in managing these properties, including an AGRITURISMO, a OLIVE MILL and an artisan production of PRESERVES. There is a strong sense of family throughout the entire operation. Enrico himself is one of the more unique personalities in the Tuscan wine scene. His brilliant style and spontaneous sense of humor belie his intensity and serious sense of commitment to quality.

<u>WINES</u>	<u>CLASSIFICATION - FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
 <p>Barco Reale di Carmignano 13.0% alc/vol</p>	<p>Barco Reale di Carmignano – DOC (DOC from 1975)</p> <p>Alcoholic and malolactic fermentations on the skins in stainless steel tanks to maximize skin/juice ratio for around 10 days at a controlled temperature of about 82 F. It is left to rest for 8 months in stainless steel tanks and subsequently in bottle for 4 months before to be released.</p>	<p>80% Sangiovese 20% Cabernet Sauvignon Harvested during the first 10 days of October in young vineyards</p>	2,000 cases
 <p>Carmignano 13.0% alc/vol</p>	<p>Carmignano – DOCG (DOCG from 1990)</p> <p>Maceration on the skins for 15 days. It ages for 12 months in one year old, 60 gallon French oak barrique, and for an additional 6 months in bottle.</p>	<p>80% Sangiovese 20% Cabernet Sauvignon Harvested during the first 10 days of October.</p>	1,500 cases
 <p>Carmignano Riserva 13.5% alc/vol</p>	<p>Carmignano Riserva – DOCG (DOCG from 1990)</p> <p>Maceration on the skins for 25 days. It ages for 12 months in one year old, 60 gallon French oak barrique, and for an additional 12 months in bottle.</p>	<p>80% Sangiovese 20% Cabernet Sauvignon Harvested during the first 10 days of October in selected vineyards.</p>	550 cases

LE FARNETE

CARMIGNANO

If you are a fan of the wines of Chianti Classico, Brunello di Montalcino, or Vino Nobile di Montepulciano, you need to try Tuscany's other great Sangiovese-based wine-- Carmignano. Today's wines, from Enrico Pierazzuoli's estate in Carmignano "Le Farnete", are simply the best Sangiovese blends I've tasted in their price range in years. These wines from Carmignano, an area to the west of Florence, are blends of Sangiovese and Cabernet Sauvignon. This combination of grapes has been utilized in Carmignano since mid of 1500 when Caterina de Medici brought from France the Cabernet Sauvignon variety [the Carmignano wine zone appears in the first law ever designating any wine zone, in this case the Tuscan wine areas - Sept 16, 1716] few hundred years before the term "Super Tuscan" was ever coined. Yet many people outside Tuscany have never heard of Carmignano. The reason for this is simple; they don't make much wine there. As of 1998, under 20,000 cases of Carmignano were made compared to over 3 million cases of Chianti Classico. Carmignano has the soils, the climate, the great vineyards, and the talent to make great wines. The only things they don't have are the size to generate marketing or the high price tags. If you are a fan of wines based on the perfumed, full- flavored Sangiovese grape, please don't miss these.

Enrico Pierazzuoli's innovative winery "Le Farnete", are made with very low yields (a principal of the winery is "no more than one bottle of wine from each vine") and therefore have more concentration and flavor than other wines of the area. With the help of oenologist Lorenzo Landi, Pierazzuoli's work has taken a giant step forward in recent vintages.

2011 Le Farnete Barco Reale di Carmignano DOC

It's terrific, with gorgeous aromatics and delicious long lasting flavors. Barco Reale is the "little brother" of Carmignano, much as Rosso di Montalcino is the little brother of Brunello di Montalcino. Made from younger vines than the DOCG Carmignano, Barco Reale offers wines with a fresh, forward style. With his insistence on tiny yields, though, Pierazzuoli's Le Farnete Barco Reale has more depth and concentration than other Barco Reale wines.

Le Farnete Barco Reale di Carmignano is a blend of 80% Sangiovese and 20% Cabernet Sauvignon. It is fermented in stainless steel tanks and left to rest in other stainless steel tanks for 8 months and 4 months in bottle before to be released.

TASTING NOTES: This dark ruby colored wine has beautifully expressive aromatics of black cherries, ripe currants and red rose petals. The palate is reminiscent of red plums, cherries, and warm spice. The palate starts out bright and mouthwatering and with a little air it turns silky. The finish is flavorful and lasting with a great balanced between ripe fruit and spice with just a little soft tannin for support.

2010 Le Farnete Carmignano DOCG

The Carmignano DOCG has a more serious personality with more structure, a classy refinement of oak, and an ability to age. This rivals many of Tuscany's excellent Sangiovese blends, including Chianti Classico or Vino Nobile di Montepulciano. It is tasty now, but has the structure and concentration to improve for two more years and age for five additional years.

This, too, is a blend of 80% Sangiovese with 20% Cabernet Sauvignon.

It is richer and softer than most Chianti Classico wines because Carmignano is at a lower elevation than most areas in Chianti Classico and has higher average day-time temperatures. It stays fresh and structured, though, because cool air flows into Carmignano at night from the high Apennines less than 10 kilometers away. These cool nighttime temperatures (lower than Chianti Classico) result in wonderful aromatic expression and great freshness.

TASTING NOTES:

Deep ruby red color and aromas of cherries, currants, and red plums made complex with nuances of rose petals, minerals, and sweet oak. The palate is a wonderfully balanced mix of red fruit and black fruit with soft but mouthwatering acidity and a frame of supple tannin. This combination of concentrated red and dark fruit flavors with warm spices and pure and velvety texture brings to mind some of the top Vino Nobile di Montepulciano wines but at a much better price.

This would be great with your favorite osso buco or beef stew recipe.

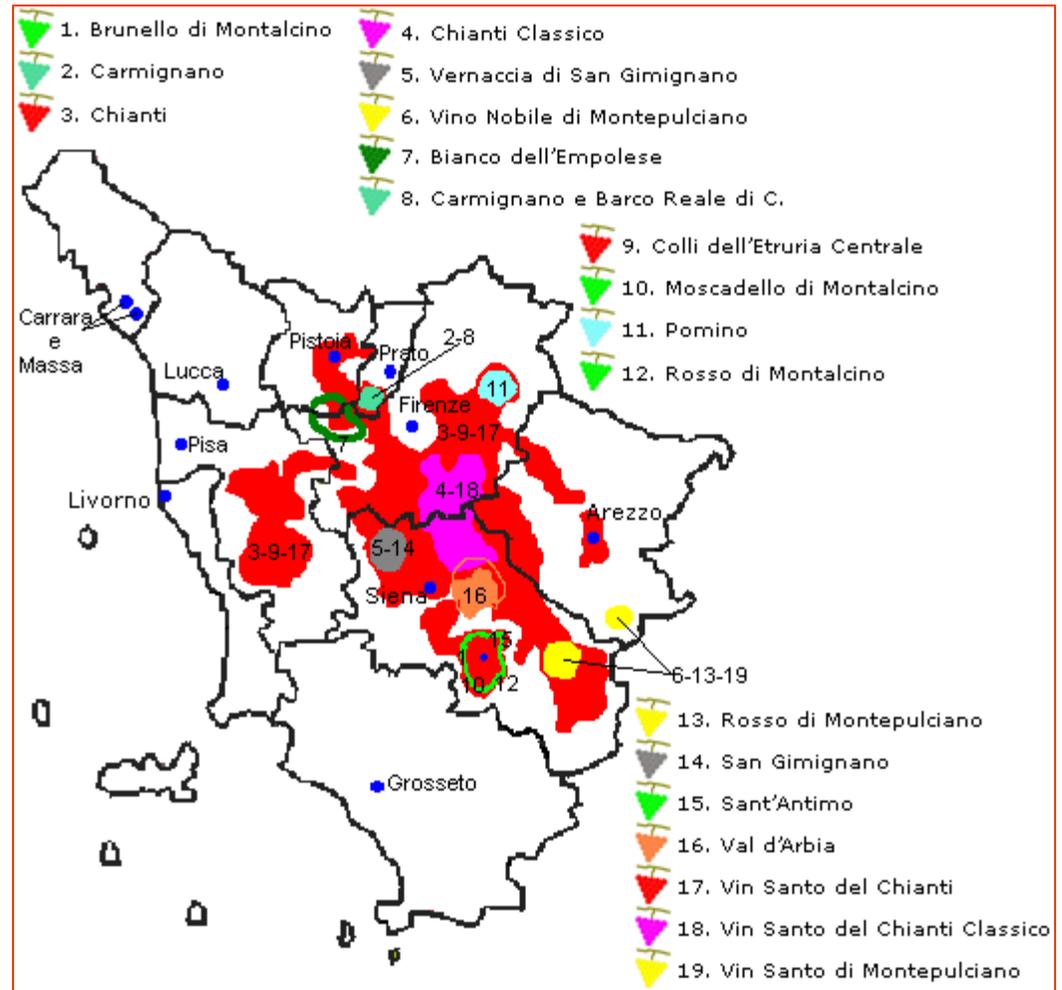


TUSCANY

TUSCANY wine zone map

**CARMIGNANO
wine zone is #8**

**We give credit for
this wine zone map
of TUSCANY to
<http://lavinium.com>**



Tenuta La Farnete, Carmignano (west of PRATO)





Tenuta Cantagallo



Dario by the frantoio (oil press)



Laudemio EVOO



The Pierazzuoli Family (from left) - Enrica, Monia (Enrico's wife), Enrico, Dario & Serena

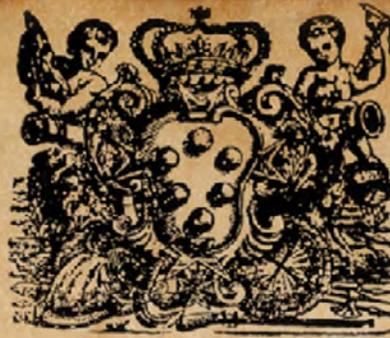


Tenuta LE FARNETE



Tenuta LE FARNETE





B A N D O

Sopra la Dichiarazione de' Confini delle quattro Regioni Chianti, Pomino, Carmignano, e Vald'Arno di Sopra.



L. Sereniss. Gran Duca di Toscana, e per S. A. R. Gl' Illustriss. Signori Deputati della Nuova Congregazione sopra il Commercio del Vino, a seconda della loro Incumbenza, e Giurisdizione, & in ordine al Moto Proprio Emanato dall' A. S. R. il dì 7. del prossimo passato Mese di Luglio, Pubblicato di Comandamento espresso della R. A. S. sotto dì 18. del medesimo Mese, anno stabilito, concordato, e fermato le Circonferenze, e suoi Confini dell' accennate quattro Regioni cioè, Chianti, Pomino, Carmignano, e Vald'Arno di sopra, nella forma, ch' appresso.

Per il Chianti è restato Determinato sia.

Dallo Spedaluzzo, sino a Greve; di li a Panzano, con tutta la Potesteria di Radda, che contiene tre Terzi, cioè Radda, Gajole, e Castellina, arrivando sino al Confine dello Stato di Siena, &c.

Per Pomino è stato Dichiarato sia.

Dal Fiume Sieve, ove sbocca nel Fiume Arno; Quindi prendendo il corso d' Arno all' insù, sino all' Imboccatura del Rio di Vicano della Massolina, e secondo il corso di quello, sino alla Vallombrosa; Ivi per la strada del Poggio, sino all' Osteria della Consuma, e da questa per il Fosso della Moscia, sino al Fiume Sieve, e da detto Fiume, sino all' Imboccatura di esso nel Fiume d' Arno, &c.

Per Carmignano è restato Fissato sia.

Dal Muro del Barco Reale presso al Fiume Furba, Strada di Ceoli, che da detto Fiume conduce a Bonistallo; Indi alla Villa del Sig. Marchese Bartolommei, sino al Muro del detto Barco Reale al Cancello d' Arzana, &c.

Per il Vald' Arno di sopra è stato Concluso sia.

Tutta la Montagna contigua al Casentino situata alla destra del corso del Fiume Arno; dal Fiume Ciuffenna, sino al Fiume Vicano di S. Ellero, e tutta la Montagna contigua alla Regione del Chianti situata alla sinistra del corso del Fiume Arno, da Monte Gonzi, a Moncione, infino a Castagneto, &c.

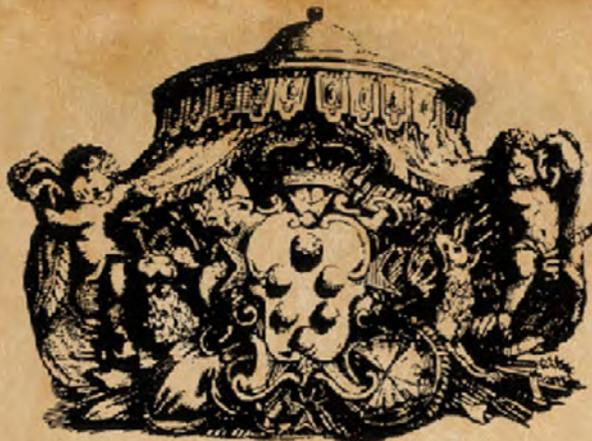
E tutti quei Vini, che non faranno prodotti, e fatti nelle Regioni come sopra Confinante, non si possano, nè devano sotto qualsivisa pretesto, o quesito colore Contrattare per Navigare, per Vino del Chianti, Pomino, Carmignano, e Vald' Arno di sopra, sotto le Pene contenute nell' enunciato Bando, o sia Moto Proprio di S. A. R., ec. e tutto, ec. mandantes, ec.

Giuseppe Maria Romoli Pro-Secret.

Band. per me Niccolò Palmieri pubb. Band. questo dì 24. Sett. 1716. ne' luoghi soliti, e insoliti di questa Città di Fir.

I N F I R E N Z E M D C C X V I.

Nella Stamp. di S. A. R. Per Gio: Gaetano Tartini, e Santi Franchi. *Con licenza de' Sup.*



Remendo all' Altezza Reale del Serenissimo Gran Duca di Toscana Nostro Signore, che si mantenga l'antico Credito di qualsivisa Genere di Mercanzie, che si stacchino da' suoi felicissimi Stati, non solo per il Decoro della Nazione, quale ha conservata sempre un' illibata Fede Pubblica, che per cooperare al possibile per il sollievo de' suoi amatissimi Sudditi. Motu proprio, s'è l' A. Sua Reale risoluta ad Ordinare una nuova Congregazione quale invigili, che i Vini, che sono Commessi per Navigare, siano muniti alla Spedizione con la maggior sicurezza per le qualità loro, e tutto per ovviare alle Fraudi, che ne potrebbe nascere, avendo a tal' effetto Concesso alla medesima Congregazione un' ampia Facoltà, ed Autorità sopra tal Commercio, per assicurarsi maggiormente da qualsivisa Disordine ne potessi inforgere, ed a sequela di ciò, ne Comanda quant' appresso.

Che siano obbligati ogn' Anno indifferentemente Tutti per il fine del mese di Novembre ad aver fatta la Portata de' Vini, che averanno Ricolto nel Chianti, Pomino, Carmignano, e Val d' Arno di sopra, come di quello d' altre Regioni, che nelle Cantine delle quattro sopra dette vi s' Imbottasse, e ciò distintamente, tanto per la Parte Domenicale, che di quello ricevevano da' Lavoratori, con la dichiarazione ancora della quantità di quello di Poggio, che di Piano; siccome quanto Puro, che Governato: restano tenuti i Proprietarij ad ogni semplice richiesta della Congregazione, il dover darne alla medesima tutto il Discarico, con chiaro, e distinto Riscontro dell' Esito, tanto per quello Venduto alle proprie Cantine, che mandato fuori per Navigare. E tali sopradette Portate siano consegnate in detto Termine alle Poteslerie ove sono sottoposti, ed altra alla Congregazione; La prima, acciò tutti possino soddisfarli nel Vederle a Luoghi proprij, ed alla seconda, perchè da quella si possino prendere i necessarj Riscontri, etutto deva esser ricevuto, e mostrato senz' alcuna spesa &c.

Che i Proprietarij, non restino mai per alcun tempo obbligati ad alcuna Contrattazione per fuori, restando sempre in loro libero arbitrio il poter Venderlo alla propria Cantina, e fuori di Città nella forma consueta, praticata, e Permessa fin' ora negli Stati di S. A. R.

Che ciascheduno, che Compri Vino, sia per mandare, o Contrattare per fuori di Stato, dichiarandosi però per Navigare, sia tenuto dentro al Termine di 15 giorni, dopo fatta la Compra, a darli in nora alla Congregazione, e manifestare da chi ha Comprato al Tino, o sia per Imbottare, o mandar fuori, con avere antecedentemente fermato il Prezzo con il Venditore: il che sia pur di Regola, non solo per i Vini dell' accennate quattro Regioni, di dover fermare prima il Prezzo, che ne segua la Consegna, che per le Commissioni, che potessero venire de' Vini d' altri Luoghi, &c.

E quando i Venditori vogliano per lor maggior Cautela, e Discarico dar conto alla Congregazione de' Vini, che vadino Vendendo, e a chi, per poter chiarire più facilmente, e senza dilazione di tempo la loro Indennità, e Buona Fede, sia in lor libertà il farlo, quale sarà tutto ricevuto nella forma, che sopra &c.

La Pena a i Trasgressori, sarà generalmente la Perdita della Mercanzia, o il Valore di essa, non trovandosi in essere, per aumentarla ancora ad Arbitrio della medesima Congregazione; siccome sarà proceduto Criminalmente contro i Verturali, Navicellaj, ed altri, che maneggiassero detti Vini per le Fraudi, che potessero fare, e fino alla consegna de' Magazzini dal Compratore Forestiero, o a' Bastimenri direttamente, e a seconda del Danno cagionato, riguardante 'l Benefizio Pubblico

Sarà in ultimo stampato il Sommario di tutte le Portate, con la distinzione de' i Nomi de' Padroni, e Luoghi dove si ritroverà il Vino, e con le Dichiarazioni che sopra &c.

I N F I R E N Z E , M D C C X V I .

Nella Stamperia di S. A. R. per Jacopo Guiducci, e Santi Franchi

From **"Italian Gems" Series – Arrowine Weekly News**

Arrowine is the best & largest independently owned Virginia wine store

Arrowine is the largest Virginia wine store

4508 Lee Highway – Arlington, VA 22207

Tel. 703-525-0990

e-mail: drosen@arrowine.com

web-site: www.arrowine.com

Subject: **Italian Gems: Tuscany's "Other" Great Sangiovese Blend--
Carmignano - Arrowine Weekly News**

Arrowine Weekly E-News Specials

November 8, 2007

In This Issue

- [The Italian Gems Series](#)
- [2005 Le Farnete Barco Reale di Carmignano DOC](#)
- [2004 Le Farnete Carmignano DOCG](#)

The Italian Gems Series



I haven't been this excited about a group of wines in a long time. Ever since an eye-opening dinner and series of tastings in Italy this spring, I've been looking forward to sharing them with you.

The wines are the selections of Paolo Boselli, who represents a few dozen carefully selected high-quality Italian wine producers. Paolo's producers are generally small-scale, quality-focused wine growers whose wines are not (yet) well known outside of Italy. The wines in this series represent the best wines we can find. Because we had them imported especially for us, the prices are great. The wines of this series have never, before now, been available in Virginia. They will surpass your expectations.

If you, too, enjoy discovering new wines, please try the wines from this series. I know you will be excited too!

Tenuta La Farnete, Carmignano

If you are a fan of the wines of Chianti Classico, Brunello di Montalcino, or Vino Nobile di Montepulciano, **you need to try Tuscany's other great sangiovese-based wine-- Carmignano**. Today's wines, from Enrico Pierazuoli's estate in Carmignano "Le Farnete", are simply the best sangiovese blends I've tasted in their price range in years. These wines from Carmignano, an area to the west of Florence, are blends of sangiovese and cabernet sauvignon. This combination of grapes has been utilized in Carmignano since before the 1700s-- several hundred years before the term "Super

Tuscan" was ever coined. Yet many people outside Tuscany have never heard of Carmignano. The reason for this is simple; they don't make much wine there. As of 1998, under 20,000 cases of Carmignano were made compared to over 3 million cases of Chianti Classico. Carmignano has the soils, the climate, the great vineyards, and the talent to make great wines. The only things they don't have are the size to generate marketing or the high price tags. If you are a fan of wines based on the perfumed, full- flavored sangiovese grape, please don't miss these.

Today's wines, from Enrico Pierazuoli's innovative winery "Le Farnete", are made with very low yields (a principal of the winery is "no more than one bottle of wine from each vine") and therefore have more concentration and flavor than other wines of the area. With the help of oenologist Lorenzo Landi, Pierazuoli's work has taken a giant step forward in recent vintages. **The prices are excellent, much lower than wines of comparable quality from more famous parts of Tuscany.** Mix 6 bottles of the two wines for a substantial discount. Mix a case (12 bottles or more) for the lowest (case) price. The wines will arrive tomorrow, Friday, November 9th.

2005 Le Farnete Barco Reale di Carmignano DOC



2005 Le Farnete Barco Reale di Carmignano DOC

Reg. \$14.99

Mix 6: \$12.99 per bottle

Mix case: \$11.99 per bottle

This is the best sangiovese based wine I've had under \$15 per bottle in years, and I've tried hundreds. It's terrific, with gorgeous aromatics and delicious long lasting flavors. It is beautiful on its own and, at this price, would be a terrific party wine. But it is also a treat with food, especially pasta or chicken dishes.

Buy this by the case to drink over the next two years.

Barco Reale is the "little brother" of Carmignano, much as Rosso di Montalcino is the little brother of Brunello di Montalcino. Made from younger vines than the DOCG Carmignano, Barco Reale offers wines with a fresh, forward style. With his insistence on tiny yields, though, Pierazuoli's Le Farnete Barco Reale has more depth and concentration than other Barco Reale wines. Le Farnete Barco Reale di Carmignano is a blend of 80% sangiovese and 20% cabernet sauvignon. It is fermented in stainless steel tanks and aged for four months in one year old French oak barriques.

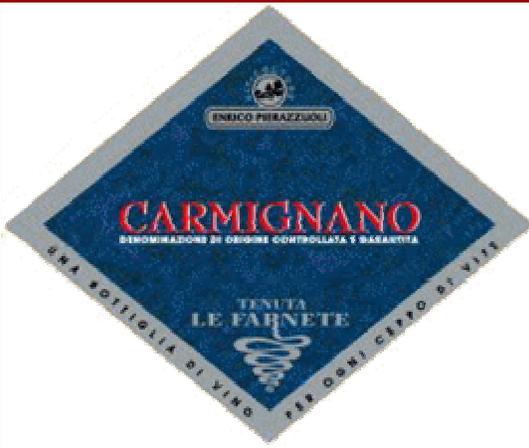
Here is my tasting note:

This dark ruby colored wine has beautifully expressive aromatics of black cherries, ripe currants and red rose petals. The palate is reminiscent of red plums, cherries, and warm spice. The palate starts out bright and mouthwatering and with a little air it turns silky. The finish is flavorful and lasting with a great balanced between ripe fruit and spice with just a little soft tannin for support.

This is delicious wine and terrific value.

To order, call us at 703.525.0990 with Visa or MasterCard information. Wines arrive tomorrow, Friday November 9th.

2004 Le Farnete Carmignano DOCG



2004 Le Farnete Carmignano DOCG

Reg. \$24.99

Mix 6: \$19.99 per bottle

Mix case: \$17.99 per bottle

The Carmignano DOCG has a more serious personality with more structure, a classy refinement of oak, and an ability to age. This rivals many of Tuscany's excellent sangiovese blends, including Chianti Classico or Vino Nobile di Montepulciano. **You'll never find a price like this on top quality Chianti Classico or Vino Nobile di Montepulciano, though.** This is tasty now, but has the structure and concentration to improve for two more years and age for five additional

years.

This, too, is a blend of 80% sangiovese with 20% cabernet sauvignon. It is richer and softer than most Chianti Classico wines because Carmignano is at a lower elevation than most areas in Chianti Classico and has higher average daytime temperatures. It stays fresh and structured, though, because cool air flows into Carmignano at night from the high Apennines less than 10 kilometers away. These cool nighttime temperatures (lower than Chianti Classico) result in wonderful aromatic expression and great freshness.

Here is my tasting note:

From low yields, this has deep ruby red color and aromas of cherries, currants, and red plums made complex with nuances of rose petals, minerals, and sweet oak. The palate is a wonderfully balanced mix of red fruit and black fruit with soft but mouthwatering acidity and a frame of supple tannin. This combination of concentrated red and dark fruit flavors with warm spices and pure and velvety texture brings to mind some of the top Vino Nobile di Montepulciano wines but at a much better price. This would be great with your favorite osso buco or beef stew recipe.

To order, call us at 703.525.0990 with Visa or MasterCard information. Wines arrive tomorrow, Friday November 9th.

-Jim Cutts

Thank you for your continued support of Arrowine and the work we do.

Doug Rosen

Not responsible for typographical errors.

Arrowine Store Hours

Monday - Saturday 10 - 8

Sunday 10 - 4

email: drosen@arrowine.com

phone: 703.525.0990

web: <http://www.arrowine.com>

[Click Here To Forward This Email To A Friend](#)

✉ **SafeUnsubscribe®**

This email was sent to drosen@arrowine.com, by drosen@arrowine.com
[Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

Email Marketing by



Arrowine | 4508 Lee Highway | Arlington | VA | 22207