

FATTORIA DI BACCHERETO TERRE A MANO Carmignano



REGION/ ORIGIN	Tuscany Carmignano DOCG	WINEMAKER	Marco Vannucci
VINTAGE	2018	WINERY ESTABLISHED	1920
VARIETALS	75% Sangiovese, 15% Canaiolo, 10% Cabernet Sauvignon (Uva Francesca)	VINEYARD(S)	Estate fruit 8 hectares
ALCOHOL	14.5%	AGE OF VINEYARD(S)	20-40 years
FERMENTATION	Concrete (ML in Tonneau) Indigenous yeasts	SOIL TYPE	'Albarese' (Limestone, Marl, Sand)
AGING	18-24 months	VINEYARD(S)' ELEVATION	240-260 meters
BARREL TYPE/ YEARS IN USE	French Allier Tonneau	FARMING METHODS	Organic/Biodynamic (not certified)
FILTER/FINING	None	PRODUCTION	21,000 bottles
TOTAL SULFUR/ RS	42 mg/l .6 g/l		

*'Carmignano is one of the four oldest wine appellations in the world,
formally registered by the Grand Duke of Tuscany Cosimo III de' Medici in 1716'*

Fattoria di Bacchereto has a unique history that has more significance in the wine world than most all others across the globe. Carmignano DOCG was the first region to receive established rules regarding wine production in 1716 by the Grand Duke Cosimo III; making it Italy's first DOC (100 years prior to any AOC regulations in France!), known as Barco Reale. The Bacchereto estate is part of the old Barco Reale game reserve for the Grand Duke in 1626, which has since become noted for its wine production. When the Rossella Bencini Tesi family first took over the property in 1920, they were destined to produce incredible fruit from this historical area, and now farm 8 hectares of grapes within 9 different parcels, and have 60 hectares of olive trees and woods in the famous forests of Barco Reale. In 2002 the Terre a Mano name was added to the winery to signify their commitment to the natural methods they use in all aspects of their production; including biodynamics, absolutely minimal intervention to the wines, and not only customary Carmignano Rosso, but also incredible skin-fermented white wine, and some of the most traditional Vin Santo one can find.

*Terre A Mano = Earth Hands
Bacchereto is the old village where the estate resides – and where the region first started*

The 2018 Terre a Mano Carmignano is a traditional blend for the region, having predominately Sangiovese as the focal point, some native Canaiolo, and a bit of Cabernet Sauvignon (which has been part of the Carmignano regulations since it began 300 years ago) which is still sometimes called Uva Francesca. All of the fermenting grapes, and even vineyard sites and plots, are kept separate from each other until the very end when the time comes for blending and bottling. Natural alcoholic fermentation takes place in concrete vats. Once complete, the juice is moved to used French Tonneau for spontaneous malo-lactic fermentation to begin, and is then racked when finished. The wine rests for close to two years in barrel before it is blended back into concrete (which is the first time the juice sees any sulfur addition), and mellows for another 2-3 months before bottling. And the finished wine is full of vibrant acidity, fresh fruit, balanced oak influence, and fantastic tannins. It is the original 'Super Tuscan.'