

Terre a Mano Carmignano

(Carmignano DOCG)

Sangiovese, Canaiolo, Cabernet Sauvignon



A traditional blend for the region makes up the Terre a Mano Carmignano. With natural fermentations taking place in concrete vats, and used French Tonneau, the wine then rests for close to two years in barrel before it is blended back into concrete in order to mellow for another 2-3 months before bottling. The finished wine is full of vibrant acidity, fresh fruit, balanced oak influence, and fantastic tannins. A very exclusive wine that is made in very small batches.

Bon Vivant

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