

## Barco Reale di Carmignano 2018

Carmignano, Tuscany, Italy



### PRODUCER

The Capezzana estate, 24 kilometres north west of Florence, is owned by the Contini Bonacossi family. The younger generation is now firmly in charge of the estate's 80 hectares of vineyard, with daughter Benedetta Contini Bonacossi as winemaker and Franco Bernabei as consultant winemaker. The wines and the olive oil have an elegance which marks this estate out from the crowd.

### VINEYARDS

The grapes for this wine are grown on the estate's 80 hectares of vineyard which are situated at approximately 150-200 metres above sea level, and face south, south-east and south-west. Soils are schistous clay with limestone.

### VINTAGE

2018 started out with a cold and rainy winter, with occasional snowfall. When spring arrived, Capezzana had to take special care in the vineyard to counteract the heat and humidity and combat pests in the vineyard. However, June brought sunny days through to harvest time. Thanks to the scrupulous work in the vineyard earlier in the year at Capezzana they were able to harvest perfectly healthy and ripe grapes.

### VINIFICATION

Barco Reale is a younger version of the Carmignano from Capezzana, as the fruit is sourced from slightly younger vines in the same vineyards. Fermentation lasted seven days in temperature-controlled, stainless-steel vats followed by a seven day maceration. The wine was matured in 24 hectolitre Allier oak barrels for 6-8 months before bottling, followed by three months in bottle before release.

### TASTING NOTES

This wine is deep purple in colour with ruby red highlights. On the nose, cherry and plum aromas are complemented by a touch of oak. Rounded and ripe on the palate, it shows lovely balanced fruit and tannin structure. There is a hint of spiced berries on the long, elegant finish.

Winemaker	<b>Benedetta Contini Bonacossi</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Bottle Sizes	<b>37.5cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>