



T U S C A N Y

GRUMARELLO CARMIGNANO RISERVA

TENUTA DI ARTIMINO



GRAPES SANGIOVESE, CABERNET SAUVIGNON, MERLOT, SYRAH

REGION CARMIGNANO (PO), TUSCANY

WINEMAKING GRAPES ARE HARVESTED AT THEIR FULL PHE-NOLIC MATURATION AND ARE CAREFULLY SELECTED BY HAND. THEY ARE FERMENTED IN STAINLESS STEEL TANKS AT A TEMPERATURE OF 25°C-26°C. THE SKINS ARE MACERATED FOR AT LEAST 21 DAYS AND FREQUENT PUMPING OF THE MUST OVER THE SKINS IS MADE. WINE IS KEPT IN 30HL AND 50HL SLAVONIAN OAK BARRELS FOR 24 MONTHS AND IS REFINED FOR ANOTHER 12 MONTHS IN BOTTLES.

TASTING NOTES VIVID RUBY RED COLOUR WITH GARNET HINTS DUE TO THE MATURATION PROCESS. INTENSE, HARMONIC, SOPHISTICATED, IT HAS A WIDE AND COMPLEX RANGE OF AROMAS: RED BERRY FRUITS, BLACKBERRY, TOBACCO, LEATHER, CLOVES. PERFECTLY HARMONIC, FULL BODIED AND PERSISTENT FLAVOUR, WITH AN APPROPRI-ATE RANGE OF ACIDITY.

FOOD PAIRING TO BE COMBINED WITH RED MEAT AND GAME. WE RECOMMEND TO UNCORK THE BOTTLE AND DECANT IT AT LEAST ONE HOUR BEFORE USE.



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POGGILARCA CARMIGNANO DOCG TENUTA DI ARTIMINO

GRAPES SANGIOVESE, CABERNET SAUVIGNON, MERLOT

REGION CARMIGNANO (PO) , TUSCANY

WINEMAKING FERMENTATION IS CARRIED OUT IN STAINLESS STEEL TANKS AT A CONTROLLED TEMPERATURE OF 24°C. THE SKIN MACERATION PROCESS MAY VARY FROM 18 TO 20 DAYS WITH FREQUENT PUMPING OF THE MUST OVER THE SKINS. AFTERWARDS THE MATURATION PROCESS CONTINUES FOR HALF PART IN 30HL AND 50HL SLAVONIAN OAK BARRELS AND FOR THE OTHER PART IN BARRIQUES, FOR A MINIMUM OF 18 MONTHS. THE WINE IS THEN REFINED IN BOTTLES FOR AT LEAST 6 MONTHS.

TASTING NOTES VIVID RUBY RED, WITH SLIGHT GARNET COLOURED SHADES. THE WINE HAS RED BERRIES AND SPICES AROMAS WITH A DELIGHTFUL VANILLA SENSATION. THE MOUTHFEEL IS VERY SOPHISTICATED AND PLEASANTLY HARMONIC. IT HAS A PERSISTENT AND PLEASANTLY TANNIN FLAVOR, WITH A WELL COMBINED FRESHNESS.

FOOD PAIRING TO BE COMBINED WITH GRILLED RED MEAT AND ROASTED POULTRY. WE RECOMMEND TO UNCORK THE BOTTLE AT LEAST 15 MINUTES BEFORE USE.



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