Tenuta di Artimino

TECHNICAL SHEETS

TUSCANY

Main Office Number
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Grumarello Carmignano

Riserva DOCG

TENUTA DI ARTIMINO

Grapes Sangiovese, Cabernet Sauvignon, Merlot, Syrah.

Region Carmignano (PO), Tuscany.

Winemaking Grapes are harvested at their full phenolic 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 performed. The wine is kept in 30 hl and 50 hl 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, and sophisticated, it offers a wide and complex range of aromas: red berry fruits, blackberry, tobacco, leather, cloves. Perfectly harmonic, full-bodied, and persistent in flavour, with an appropriate 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.

V 2017
- *TreBicchieri, Gambero Rosso*

V 2019
- *92 Falstaff*

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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 partly in 30 hl and 50 hl Slavonian oak barrels and partly 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-colored shades. The wine presents aromas of red berries and spices, with a delightful vanilla sensation. The mouthfeel is very sophisticated and pleasantly harmonic. It has a persistent and pleasantly tannic flavor, well balanced by freshness.

Food pairing To be combined with grilled red meat and roasted poultry. We recommend uncorking the bottle at least 15 minutes before serving.

Artumes

Bianco di Toscana IGT

TENUTA DI ARTIMINO

Grapes	70% Trebbiano toscano, 30% Petit Manseng
Region	Carmignano (PO), Tuscany.
Winemaking	The grapes are gently pressed and treated with dry ice to preserve aromas and prevent oxidation. The must is clarified at low temperature before fermentation. After fermentation, the wine rests on fine lees for 2 months with periodic bâtonnage to enhance complexity.
Tasting notes	Straw yellow color with greenish reflections. On the nose, it reveals notes of yellow flowers, peach, and citrus hints. The palate is intense, fresh, and vibrant.

Rosé

Spumante Metodo Classico Brut

TENUTA DI ARTIMINO

Grapes 70% Trebbiano toscano, 30% Petit Manseng

Region Tuscany

Winemaking This sparkling wine is produced using the rigorous metodo classico, which involves a second fermentation inside the bottle. This traditional method helps develop the wine's complexity and fine bubbles. Additionally, the wine undergoes aging on the lees for at least 36 months, contributing to its sophisticated aromas and creamy texture on the palate.

Tasting notes Pale rosé hue with luminous reflections. On the nose, it presents an elegant and complex aroma profile, where fresh red fruits like raspberry and strawberry blend harmoniously with delicate floral notes and a touch of toasted bread. The palate is greeted with crisp freshness, smoothly balanced by a creamy texture, and finishes with lasting persistence, revealing subtle mineral undertones.