

Tuscan VINEYARD Imports



Tenuta Le Farnete- Barco Reale DOC

Imported by: Carlotta Scotti Pignato - Tuscan Vineyard Imports
8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065
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Tenuta Le Farnete: Barco Reale DOC

The Le Farnete estate is situated in Carmignano, just outside of Florence with 50 hectares of vines, olive groves and woods. Since 1990 it has been owned and run by the Pierazzuoli family who had for the previous 20 years run the nearby estate of Cantagallo which they still own. Carmignano is a historical area, famous for winemaking for centuries. In fact it is the oldest regulated wine region in the world! Granduke Cosimo III de' Medici's edict in 1716 geographically defined the wine growing region and specified production and vinification

requirements for wines produced by the Medici and intended to be transported by ship to their final market in England. Since that era, it was and still is obligated to use Cabernet, in the 1700's the varietal probably Cabernet Franc was known as "Uva Francese" or French grape. The use of the French varietal was probably due to the close ties of the Medici family to the French king, a tribute to the popularity of the wine, and the ideal growing conditions. web site: <http://www.tenutacantagallo.it/en/farnete-products/>

Barco Reale, 2015 DOCG
Sangiovese 80%, Cabernet Sauvignon 20% **Production 30,000 Bottles**

The name of the wine reflects the name of the private walled nature preserve of the noble Florentine Medici family, who ruled the area during the Renaissance and eventually unified Tuscany. Native Sangiovese is dominant with a small percentage of Cabernet Sauvignon, now considered a native varietal in Carmignano due to its long history in the area. Red and black fruit with notes of violet and balsa on nose and palate. With enough acidity to maintain a fresh profile that is balanced by structure and gentle tannins.

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Tenuta Le Farnete- Carmignano DOCG

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Tenuta Le Farnete: Carmignano DOCG

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Barco Reale, 2013 DOCG
Sangiovese 80%, Cabernet Sauvignon 20% **Production**
30,000 Bottles

The name of the wine reflects the name of the private walled nature preserve of the noble Florentine Medici family, who ruled the area during the Renaissance and eventually unified Tuscany. Native Sangiovese is dominant with a small percentage of Cabernet Sauvignon, now considered a native varietal in Carmignano due to its long history in the area. Classic Carmignano, blending Sangiovese and Cabernet resulting in a well integrated and structured wine with very soft, dusty tannins. Notes of red and black fruit blend harmoniously with notes of tobacco and balsa. The wine spends 8 months in barrique.

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Tenuta Le Farnete- Carmignano Riserva DOCG

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Tenuta Le Farnete: Carmignano Riserva DOCG

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Carmignano, 2011 Riserva DOCG Sangiovese 80%, Cabernet Sauvignon 20%
Production 20,000 Bottles

Native Sangiovese is dominant with a small percentage of Cabernet Sauvignon, now considered a native varietal in Carmignano due to its long history in the area. An elegant, complex and dense blend resulting in rich stewed red and black fruit with intriguing notes of leather, licorice and chocolate. Can pair well with rich meats or dark chocolate. The Carmignano Riserva spends 12 months in barrique that allow for good integration. Well structured and with incredibly silky sweet tannins and long satisfying finish.

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