

Farnito Cabernet Sauvignon

Category	Red
Grapes	100 % Cabernet-sauvignon
Appellation	Toscana (IGT)
Producer	Carpineto
Country	Italy
Region	Toscane
Size	750 ml
Degree of alcohol	13 %
Serving temperature	16-18 °C
Available	Québec, British Columbia, Alberta, Nova Scotia

 CAMPAGNE FINANCÉE CONFORMÉMENT AU REG. EU 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. 1308/2013

Terroir

Farnito cabernet-sauvignon comes from the vineyards of Gaville (Florence) and Chianciano / Montepulciano (Siena).

Vinification and maturation

Each plot is vinified separately until final assembly and setting in barrel. Assembled after the malolactic fermentation in the following spring, the Farnito is placed in small oak barrels for a period of 10 to 12 months. It will then be bottled and will remain in the cellar at controlled temperature for at least eight months before being distributed.

Features

Red ruby color with orange reflections. In the nose, intense and complex aromas of spices, licorice, cherry and vanilla. On the palate, the flavors are persistent and rich, with elegant tannins. A wine that has a good structure and a long length. According to the vintages, the Farnito can be kept at least 10 years.

Food Pairings

Ideal with grilled or roasted red meats, game and cheeses high enough.

Product codes

Québec : 963389, British Columbia : 358671, Alberta : 366062, Nova Scotia : 1009776

