



Azienda Agricola Carla Simonetti

Località Fonte di Foiano 147, 57022 Castagneto Carducci (LI). Tel. 0565/763787, 333-3203301

Carmina Arvalia 2009 - IGT Toscana Rosso

origin

podere Trinci, Loc. Fonte di Foiano 147, Castagneto C.cci (LI)

extent: almost one hectare of Vineyard on a slight slope, well sunlit, protected by a windshield of olive trees on the sea side and by the Segalari hills on the inner mountainous side

plantation: on 2003, high density (6.200 plants/ha) according to the regulations of Bolgheri DOC rosso

inscription: IGT Tuscany's list, IGT "Costa Toscana"'s list, admit to Bolgheri DOC

cultivar: Merlot, Cabernet Sauvignon, Cabernet Franc, Sangiovese, Syrah

in the vineyard

- manual work for both plant care, fruit selection and collecting in holed boxes of 15 kg each
- organic (favino) and organic-mineral fertilizer
- weed killer and chemical fertilizer treatments avoided
- plant treatments with copper and sulphur (suspended 2 months before harvesting)
- systemic treatments avoided
- irrigation avoided

in the cellar

- stainless steel tanks and tools
- immediate transformation of grapes after harvesting
- vinification with natural stump yeasts, with a limited use of potassium metabisulphite and the exclusion of chemical additives, enzymes and adjutants
- cap softly and manually punched down
- fermentation and soaking together with peels for about 10 days
- malolactic fermentation in steel

in the bottle

- Merlot 45%, Cabernet Sauvignon 20%, Cabernet Franc 10%, Sangiovese 20%, Syrah 5%
- not filtered
- alcoholic strenght 14% vol.
- soft, well structured, intense
- harvested, vinificated, bottled on site

