

FATTORIA AMBRA

Ambra



FATTORIA AMBRA Via Lombarda, 85 – Carmignano (province of Prato), Tuscany, Italy
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Owner Romei Rigoli family since 1870

Total extension of the estate 35 hectares

Total vineyard extension 24 hectares

Wine BARCO REALE DI CARMIGNANO ROSATO DOC

Crus Santa Cristina in Pilli, Montefortini-Podere Lombarda (100-150 meters above sea level)

Vineyard exposure Various

Composition of the soil Sandstone, Limestone

Year of planting of the vines This wine is made with the grapes from the younger vines of the vineyards

Blend 80% Sangiovese, 10% Canaiolo Nero, 10% Uva Francesca (Cabernet)

Vineyard density 3,300 vines/hectare in the old plantings, 5,000 vines/hectare in the new plantings

Vine training system Guyot and cordon spur

Type of viticulture Certified organic

Average production 40 hectolitres/hectare

Average bottle production 8,000 bottles/year (0.75 litres)

Vinification The grapes are harvested 15 days earlier (than the grapes for the production of Carmignano DOCG) and they are vinified separately. The grapes are pressed immediately after harvest. Fermentation with temperature control at 16 degrees Celsius.

Maturation In steel