

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 CARMIGNANO DOCG
RISERVA MONTALBIOLO

Cru Montalbiolo (200 metres above sea level)

Vineyard exposure South-east

Composition of the soil Clayey schists and sandstone

Year of planting of the vines 1972

Blend 70% Sangiovese, 20% Canaiolo Nero,
10% Uva Francesca (Cabernet)

Vineyard density 3,300 vines/hectare

Vine training system Guyot

Type of viticulture Certified organic

Average production 35 hectolitres/hectare

Average bottle production 4,000 bottles/year (0.75 litres)

Vinification Maceration with the skins for 20-25 days with temperature control (délestage and pumping over of the must). Malolactic fermentation.

Maturation Two years in wood. The first year in French oak tonneaux (capacity 3.5 and 5 hectolitres) and the second year in Slavonian oak casks (capacity 25 hectolitres). Finishing in the bottle for 1 year.