

# TENUTA LE FARNETE




<b>Property Name:</b>	Le Farnete	<b>Region:</b>	Tuscany	<b>Total size:</b>	45 hectares – 111 acres
<b>Established:</b>	1990	<b>Province:</b>	Prato	<b>Total vineyards:</b>	8.5 hectares - 21 acres
<b>Township:</b>	Carmignano	<b>Wine area:</b>	Carmignano DOCG	<b>Years planted:</b>	1980
<b>Owner's name:</b>	Pierazzuoli Family	<b>Oenologist:</b>	Lorenzo Landi	<b>Replanting:</b>	1990/92/96/99 & 2000
<b>Total Production:</b>	4,100 cases	<b>Agronomist:</b>	Lorenzo Landi	<b>Soil:</b>	Calcareous
<b>Territory:</b>	the hills of Carmignano	<b>Gen. Manager</b>	Enrico Pierazzuoli	<b>Yield per vine:</b>	1.0 kg.
<b>Elevation:</b>	400 feet. a.s.l.	<b>Cellar Capacity:</b>	585 hl.	<b>Density:</b>	6,250 vines / hectare
<b>First Traded:</b>	1900	<b>Wood:</b>	260 hl.	<b>Training:</b>	spurred cordon
				<b>Harvesting:</b>	mechanic

1) Carmignano, while only receiving DOC status in 1975 and DOCG in 1990, is one of the earliest recognized zones of production in Italy, being recognized by the decree of Cosimo III de' Medici in 1716 as one of four zones in the reign of the Medici. Cabernet Sauvignon was introduced in the 1700's as "uva francesca" (French grape).

2) Le Farnete has been in operation since 1920; and since 1995 has been developing a modern concept of enology and agronomy, while maintaining full respect for history and tradition.

3) A new winery was completed in 2004. It will accommodate the grapes of newly acquired vineyards, and as a result, the production is expected to reach 80,000 bottles.

4) Enrico Pierazzuoli also owns a property in Montalbano [Tenuta Cantagallo]. He is assisted by his wife Monia, his brother Dario and sisters Enrica & Serena in managing these properties, including an AGRITURISMO, a OLIVE MILL and an artisan production of PRESERVES. There is a strong sense of family throughout the entire operation. Enrico himself is one of the more unique personalities in the Tuscan wine scene. His brilliant style and spontaneous sense of humor belie his intensity and serious sense of commitment to quality.

WINES	CLASSIFICATION - FERMENTATION & AGING	GRAPES	AVG. PROD.
 <b>Barco Reale di Carmignano</b> 13.0% alc/vol	<b>Barco Reale di Carmignano – DOC (DOC from 1975)</b>  Alcoholic and malolactic fermentations on the skins in stainless steel tanks to maximize skin/juice ratio for around <b>10</b> days at a controlled temperature of about 82 F. It ages for <b>4</b> months in one year old, 60 gallon French oak barrique, and for an additional <b>4</b> months in bottle.	80% Sangiovese 20% Cabernet Sauvignon Harvested during the first 10 days of October in young vineyards	2,000 cases
 <b>Carmignano</b> 13.0% alc/vol	<b>Carmignano – DOCG (DOCG from 1990)</b>  Maceration on the skins for <b>15</b> days. It ages for <b>12</b> months in one year old, 60 gallon French oak barrique, and for an additional <b>6</b> months in bottle.	80% Sangiovese 20% Cabernet Sauvignon Harvested during the first 10 days of October.	1,500 cases
 <b>Carmignano Riserva</b> 13.5% alc/vol	<b>Carmignano Riserva – DOCG (DOCG from 1990)</b>  Maceration on the skins for <b>25</b> days. It ages for <b>12</b> months in one year old, 60 gallon French oak barrique, and for an additional <b>12</b> months in bottle.	80% Sangiovese 20% Cabernet Sauvignon Harvested during the first 10 days of October in selected vineyards.	550 cases