

From **"Italian Gems" Series – Arrowine Weekly News**

Arrowine is the best & largest independently owned Virginia wine store

Arrowine is the largest Virginia wine store
4508 Lee Highway – Arlington, VA 22207
Tel. 703-525-0990
e-mail: drosen@arrowine.com
web-site: www.arrowine.com

Subject: **Italian Gems: Tuscany's "Other" Great Sangiovese Blend--
Carmignano - Arrowine Weekly News**

Arrowine Weekly E-News Specials

November 8, 2007

In This Issue

- [The Italian Gems Series](#)
- [2005 Le Farnete Barco Reale di Carmignano DOC](#)
- [2004 Le Farnete Carmignano DOCG](#)

The Italian Gems Series



I haven't been this excited about a group of wines in a long time. Ever since an eye-opening dinner and series of tastings in Italy this spring, I've been looking forward to sharing them with you.

The wines are the selections of Paolo Boselli, who represents a few dozen carefully selected high-quality Italian wine producers. Paolo's producers are generally small-scale, quality-focused wine growers whose wines are not (yet) well known outside of Italy. The wines in this series represent the best wines we can find. Because we had them imported especially for us, the prices are great. The wines of this series have never, before now, been available in Virginia. They will surpass your expectations.

If you, too, enjoy discovering new wines, please try the wines from this series. I know you will be excited too!

Tenuta La Farnete, Carmignano

If you are a fan of the wines of Chianti Classico, Brunello di Montalcino, or Vino Nobile di Montepulciano, **you need to try Tuscany's other great sangiovese-based wine-- Carmignano**. Today's wines, from Enrico Pierazuoli's estate in Carmignano "Le Farnete", are simply the best sangiovese blends I've tasted in their price range in

years. These wines from Carmignano, an area to the west of Florence, are blends of sangiovese and cabernet sauvignon. This combination of grapes has been utilized in Carmignano since before the 1700s-- several hundred years before the term "Super Tuscan" was ever coined. Yet many people outside Tuscany have never heard of Carmignano. The reason for this is simple; they don't make much wine there. As of 1998, under 20,000 cases of Carmignano were made compared to over 3 million cases of Chianti Classico. Carmignano has the soils, the climate, the great vineyards, and the talent to make great wines. The only things they don't have are the size to generate marketing or the high price tags. If you are a fan of wines based on the perfumed, full- flavored sangiovese grape, please don't miss these.

Today's wines, from Enrico Pierazuoli's innovative winery "Le Farnete", are made with very low yields (a principal of the winery is "no more than one bottle of wine from each vine") and therefore have more concentration and flavor than other wines of the area. With the help of oenologist Lorenzo Landi, Pierazuoli's work has taken a giant step forward in recent vintages. **The prices are excellent, much lower than wines of comparable quality from more famous parts of Tuscany.** Mix 6 bottles of the two wines for a substantial discount. Mix a case (12 bottles or more) for the lowest (case) price. The wines will arrive tomorrow, Friday, November 9th.

2005 Le Farnete Barco Reale di Carmignano DOC



2005 Le Farnete Barco Reale di Carmignano DOC

Reg. \$14.99

Mix 6: \$12.99 per bottle

Mix case: \$11.99 per bottle

This is the best sangiovese based wine I've had under \$15 per bottle in years, and I've tried hundreds. It's terrific, with gorgeous aromatics and delicious long lasting flavors. It is beautiful on its own and, at this price, would be a terrific party wine. But it is also a treat with food, especially pasta or chicken dishes.

Buy this by the case to drink over the next two years.

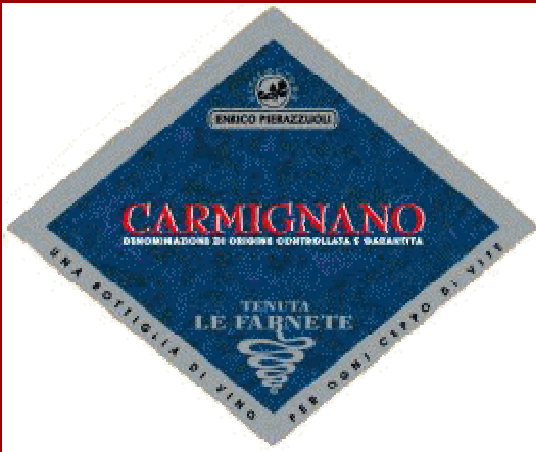
Barco Reale is the "little brother" of Carmignano, much as Rosso di Montalcino is the little brother of Brunello di Montalcino. Made from younger vines than the DOCG Carmignano, Barco Reale offers wines with a fresh, forward style. With his insistence on tiny yields, though, Pierazuoli's Le Farnete Barco Reale has more depth and concentration than other Barco Reale wines. Le Farnete Barco Reale di Carmignano is a blend of 80% sangiovese and 20% cabernet sauvignon. It is fermented in stainless steel tanks and aged for four months in one year old French oak barriques.

Here is my tasting note:

This dark ruby colored wine has beautifully expressive aromatics of black cherries, ripe currants and red rose petals. The palate is reminiscent of red plums, cherries, and warm spice. The palate starts out bright and mouthwatering and with a little air it turns silky. The finish is flavorful and lasting with a great balanced between ripe fruit and spice with just a little soft tannin for support.

This is delicious wine and terrific value.

To order, call us at 703.525.0990 with Visa or MasterCard information. Wines arrive tomorrow, Friday November 9th.



2004 Le Farnete Carmignano DOCG

2004 Le Farnete Carmignano DOCG

Reg. \$24.99

Mix 6: \$19.99 per bottle

Mix case: \$17.99 per bottle

The Carmignano DOCG has a more serious personality with more structure, a classy refinement of oak, and an ability to age. This rivals many of Tuscany's excellent sangiovese blends, including Chianti Classico or Vino Nobile di Montepulciano. **You'll never find a price like this on top quality Chianti Classico or Vino Nobile di Montepulciano, though.** This is tasty now, but has the structure and concentration to improve for two more years and age for five additional years.

This, too, is a blend of 80% sangiovese with 20% cabernet sauvignon. It is richer and softer than most Chianti Classico wines because Carmignano is at a lower elevation than most areas in Chianti Classico and has higher average daytime temperatures. It stays fresh and structured, though, because cool air flows into Carmignano at night from the high Apennines less than 10 kilometers away. These cool nighttime temperatures (lower than Chianti Classico) result in wonderful aromatic expression and great freshness.

Here is my tasting note:

From low yields, this has deep ruby red color and aromas of cherries, currants, and red plums made complex with nuances of rose petals, minerals, and sweet oak. The palate is a wonderfully balanced mix of red fruit and black fruit with soft but mouthwatering acidity and a frame of supple tannin. This combination of concentrated red and dark fruit flavors with warm spices and pure and velvety texture brings to mind some of the top Vino Nobile di Montepulciano wines but at a much better price. This would be great with your favorite osso buco or beef stew recipe.

To order, call us at 703.525.0990 with Visa or MasterCard information. Wines arrive tomorrow, Friday November 9th.

-Jim Cutts

Thank you for your continued support of Arrowine and the work we do.

Doug Rosen

Not responsible for typographical errors.

Arrowine Store Hours

Monday - Saturday 10 - 8

Sunday 10 - 4

email: drosen@arrowine.com

phone: 703.525.0990

web: <http://www.arrowine.com>

[Click Here To Forward This Email To A Friend](#)

✉ **SafeUnsubscribe**®

This email was sent to drosen@arrowine.com, by drosen@arrowine.com
[Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

Email Marketing by



Arrowine | 4508 Lee Highway | Arlington | VA | 22207