

Le Carraie

White Wine

The growing area

The vineyards belong to the farm and are situated on a hill area to the north of Bibbona at an altitude of 60-70 metres above sea level. The grounds are mixed clayey, rich in pebble and the sun shines vividly upon them.

Grape

Vermentino 100%.

Production technique

The grape harvest is in the first ten days of September, depending on the seasonal trend and it is made by hand. As soon as the selected grapes are harvested they are received in the winery and pressed, using the "soft-pressing" method to maintain and preserve the smells and the organoleptic features. The fermentation takes place in stainless-steel tanks until there are no sugars left. A natural settling follows the fermentation and then the wine is bottled. After a short stay in the bottle, it is ready for the sale.

Organoleptic features

The colour is straw yellow with golden shades and the bouquet is wide. It is a dry and fruity wine with a good persistence in the mouth.

Gastronomic matches

This wine goes well with typical tuscan dishes of fish and white meats.
Alcoholic strength 13,50 % vol.
Serving temperature 10°C



Az. Agr. Massimo Ciarcia

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MISTO BOSCO

Red Wine

The growing area

The vineyards belong to the farm and are situated on a hill area to the north of Bibbona at an altitude of 60-70 metres above sea level.

Grape

Merlot, Sangiovese, Cabernet Franc in equal parts

Production technique

Mistobosco is produced entirely with selected and well matured grapes. After the manual harvest the grape stalks are immediately taken away and the grapes are pressed; then the alcoholic fermentation and a maceration of about 20 days take place. After the racking off the wine is put in French oak barriques where the malolactic fermentation takes place. The stay in the wood goes on for a few months and then Mistobosco stays in the bottle for 6 months. The wine is not filtered and the grounds can indicate a certain genuineness.

Organoleptic features

The colour is an intense ruby-red.

The smell is complex and harmonic with notes of ripe fruits and a light scent of vanilla.

The taste is intense, vinous and persistent. The tannins are mature and soft.

Gastronomic matches

This wine goes perfectly with first courses of game, second courses of meat and cheese. It is a wine suitable for medium ageing.

Alcoholic strength 14 % vol.

Serving temperature 16 -18 °C



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LA CAPPELLA

White Wine

The growing area

A family owned vineyard located in the northern hilled portion of Bibbona, with a mixed fertile clay soil, rich in river stones and basking in full sun at an altitude of 60-70 meters above sea level.

Grape

Vermentino 70%, Trebbiano 30%.

Production technique

Depending on climatic conditions, the grape picking season begins in September and is done by hand. The grapes are immediately taken off the stalk and pressed in the cellar using the "soft pressing" technique which ensures the maintaining of the complete aroma and natural composition of the fruit. Fermentation is done in stainless steel vats until the complete breakdown of sugars occur. After which, natural settling takes place and the wine is then bottled.

Organoleptic features

A yellow straw color with golden highlights typical of the Vermentino grape and with the addition of the Trebbiano, the bouquet is enhanced even further. The taste is a lingering one that is dry and fruity.

Gastronomic matches

Adapts itself in particular to dishes based on seafood and white meats.
Alcoholic strength 13,00 % vol.
Serving temperature 10°C



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LA CAPPELLA

Red Wine

The growing area

A family owned vineyard located in the northern hilled portion of Bibbona, with a mixed fertile clay soil, rich in river stones and basking in full sun at an altitude of 60-70 meters above sea level.

Grape

Sangiovese 50%, Cilieggiolo 25%, Cabernet Sauvignon 25%

Production technique

The grape picking season generally starts in September, depending on climatic conditions. The hand picked bunches are taken off their stalks during the course of the same day. After fermentation, the wine is left to settle naturally and when ready, it is then bottled.

Organoleptic features

Vivid ruby red.
Full-bodied, dry.
Good structure and long lasting.

Gastronomic matches

Suited to accompany typical tuscan dishes, particularly first courses, second courses based on meat, cheeses.

Alcoholic strength 13,50 % vol.

Serving temperature 18°C



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Poggio Regio

Red Wine

The growing area

A family owned vineyard located in the northern hilled portion of Bibbona, with a mixed fertile clay soil, rich in river stones and basking in full sun at an altitude of 60-70 meters above sea level.

Grape

Merlot 100%.

Production technique

Poggio Regio is only produced from carefully selected grapes that have perfectly ripened. After being handpicked and immediately taken off the stalks, they are pressed and the process of alcoholic fermentation and maceration takes place for about 20 days.

The malo-lactic fermentation follows in new French Oak barriques for 12 months, after which, it is bottled and left to rest for a further 12 months.

Organoleptic features

Intense ruby red.

Complex and harmonic, with a scent of ripe fruit, spices and vanilla.

Intense and persistent. The tannins are soft and mature.

Gastronomic matches

Particularly indicated to accompany red meat, wild game, matured cheeses.

A wine that ages well.

Alcoholic strength 14,50 % vol.

Serving temperature 16 - 18°C



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Red Wine

The growing area

A family owned vineyard located in the northern hilled portion of Bibbona, with a mixed fertile clay soil, rich in river stones and basking in full sun at an altitude of 60-70 meters above sea level.

Grape

Cabernet Franc, Sangiovese

Production technique

The grapes, handpicked during the first week of October, are immediately taken off the stalk and pressed. Alcoholic fermentation takes place for about 8 days, after which, the skins macerate for a further 10.

Organoleptic features

Intense ruby red.
Fruity with a touch of red fruit and spices.
Full bodied, round in structure, soft and seamless.

Gastronomic matches

The ideal companion for local Tuscan dishes, particularly roasts, wild game and cheeses.

Alcoholic strength 13,50 % vol.

Serving temperature 16 - 18 °C



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Le Carraie

Rosé

The growing area

Estate vineyards, located in the hilly area north of the municipality of Bibbona in mixed clay soils, rich in pebbles, beautifully irradiated by the sun at an altitude of 60-70 meters above sea level.

Grape

Sangiovese

Production technique

Harvest period mid-September, depending on the seasonal climatic course by hand picking. The selected grapes, as soon as they are harvested, are received in the winery and immediately pressed, using the technique of "soft pressing", to keep intact the aromas and organoleptic qualities of the grapes. Fermentation takes place in stainless steel tanks until the sugars are completely exhausted. After fermentation, a few months are left to age in stainless steel tanks and wait for natural decanting, after which the wine is bottled for marketing.

Organoleptic features

Soft pink color characteristic of rosé with the broad bouquet of aromas, from small red fruits, currant, strawberry, rose, floral memories
Fresh, fruity palate with good persistence and balance.

Gastronomic matches

It is particularly suitable to accompany appetizers, pizza in its various versions, cereal soups, pasta, fish dishes, white meat with mushrooms.

Alcoholic strength 12,50 % vol.

Serving temperature 10°C



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