

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 DOC

Vineyard exposure Various exposures, 100-150 meters above sea level

Composition of the soil Sandstone, Limestone

Year of planting of the vines This wine is made from the younger vines of all the vineyards of the estate and from the second selection of the grapes

Blend 75% Sangiovese, 10% Canaiolo Nero, 10% Uva Francesca (Cabernet), 5% other approved red berry varieties

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 30,000 bottles/year (0.75 litres)

Vinification Maceration with the skins for 10-15 days with temperature control (délestage and pumping over of the must). Malolactic fermentation.

Maturation 7 months in glazed concrete tanks. 20% of the mass matures in tonneaux for 7 months (capacity 3.5 and 5 hectolitres)