



WINE STORY

Named after the historic Medici property known as "Barco Reale" - meaning Royal Property - which was established in 1626. Today Sangiovese, Cabernet and Canaiolo grow in this ancient area that was a hunting preserve surrounded by walls over 30 miles long. Barco Reale is a younger version of Carmignano that received DOC status in 1994.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	
ELEVATION:	180 - 220 masl
SOILS:	Clay, limestone, schist and marl
TRAINING SYSTEM:	Guyot Cordon Spur
FARMING PRACTICES:	Organic
AGE OF VINES:	15 - 25 years old
YIELD:	5,000 kilograms per hectare
GRAPES:	Sangiovese 75%, Cabernet Sauvignon 15%, Canaiolo 5%, Cabernet Franc 5%
TYPE OF YEAST:	Native indigenous yeasts
POST-FERMENTATION PROCEDURES:	8 days of extended maceration
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes in stainless-steel tanks
FILTRATION:	Yes
AGING CONTAINER:	5 - 30 year old untoasted 24 hl Allier or Slavonian oak barrels
AGING TIME:	6 - 8 months
BOTTLE AGING TIME:	3 months
PRODUCTION:	200,000 bottles
VEGAN:	No

PRODUCER PROFILE

Winery Owner(s):
Contini Bonacossi Family
Winemaker:
Benedetta Contini Bonacossi
Winery Founded:
804
Region:
Tuscany

TECHNICAL DATA

ALCOHOL:	13.5%	TOTAL ACIDITY:	5.16
RESIDUAL SUGAR:	.21 g/l	EXTRACT:	30.52