

Antonio Camillo Grane Carignane

Antonio Camillo

Italy - Toscana - Toscana IGT

Grane is the name given by the farmers of the Maremma region to the Carignano grape variety because of the granite-like texture of its berries.

Deep garnet red. Black currant, cracked stone, red flowers. Energy, vigor, and tension with a long, warm, and persistent finish.

RS: TA: 6.5 g/L

Specifications

Appellation	Toscana IGT
Wine Type	Red
Varietals	100% Carignan
Age of Vines	22 years old
Agricultural Practices	Organic
Soil type	Clay soil with good presence of fossils.
Vinification	No irrigation. The harvest is by hand, without sorting table upon arrival, we made the selection during the harvest. The grapes go to the tank destemmed. 18 days of maceration, spontaneous fermentation, no control of the temperature, ml fermentation. Punch down during the maceration. one racking every 5 months, 3 racking in total during the aging. Aging in cement tanks. 3 years aging in bottle.
Production	100 (9-liter cases)
Pairings	Roast lamb, stewed offal, grilled red meat.

