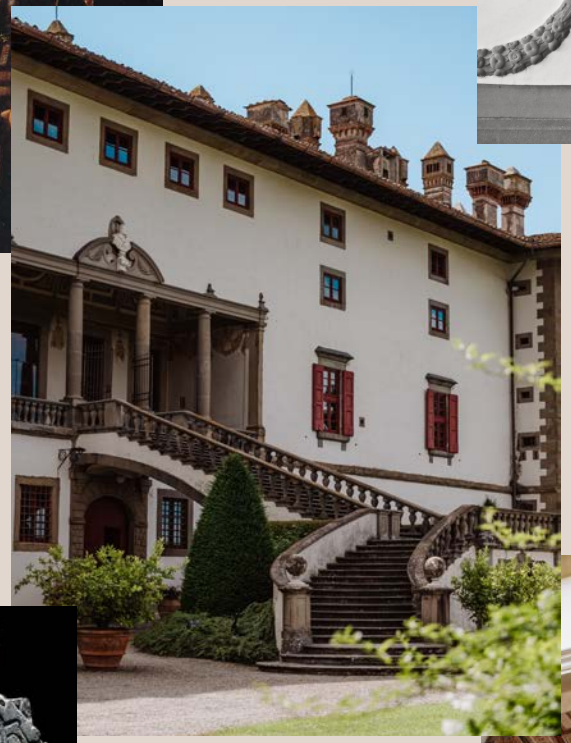


TENUTA DI ARTIMINO

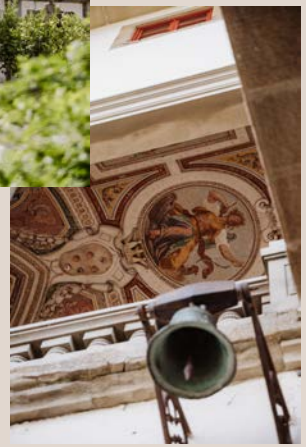
WINE ESTATE











TENUTA DI ARTIMINO

WINE ESTATE

The Tenuta di Artimino Estate is rooted in a fascinating past, whose echoes are still enjoyed today by walking in the magic of these places. First an Etruscan settlement, then a medieval village and later beloved hunting lodge of the Medici family, it is a special place where art, nature and culture intertwine to provide unique emotions and experiences.



OUR HISTORY

The Tenuta di Artimino was bought in 1989 by Giuseppe Olmo, a famous cyclist of the 1930s and a very successful entrepreneur. He was a figure of extreme foresight, and his life was a fascinating story of hard work and success. The management of the estate is now entrusted to his grandchildren. Love, passion, dedication and competence are the trademarks of the Olmo family, guardians of a legacy without equal.

OLMO GROUP





TENUTA DI ARTIMINO

The estate covers 730 hectares in the heart of the Tuscan countryside, at the gates of Chianti, just 20 kilometers from Florence. **Villa Medicea "La Ferdinanda"** is its symbol, today a **Unesco World Heritage Site**. The village of Artimino, not far from the Villa, still preserves its medieval layout and ancient walls.

Here you find culture, but also hospitality. Enjoy the Hotel, in the Renaissance **Paggeria Medicea** guest house, and the delightful **Tuscan-style apartments** set in the village, for a total of 102 units. You can also enjoy our **gourmet restaurants**, the **wellness center** and the **wine and oil production cellar**.



WHERE WE ARE

Prato: 20 Km

Pistoia: 25 km

Firenze: 27 Km

Pisa: 65 Km

Siena: 76 km

Stazione FS Montelupo Fiorentino: 8 Km





Enologist: Riccardo Cotarella











Agronomist: Daniela Vigani

WINE ESTATE

All the wines produced by the estate cellars tell the story of the territory and its long history: the Carmignano DOCG, an ancient denomination based on Sangiovese and Cabernet, and the Chianti DOCG, symbol of Tuscany in the world.

In brief:

- 730 hectares of which 80 hectares are planted with vines
- 18,500 olive trees
- 2 DOCG: Carmignano and Chianti
- 5 DOC: Barco Reale, Barco Reale Rosato, Vin Santo di Carmignano, Vin Santo Occhio di Pernice and Vin Santo del Chianti

70 hectares of splendid vineyards enriched by a variety of noble vines, such as the Cabernet. And Sangiovese, that in Carmignano area expresses some unique characteristics.



GRUMARELLO

CARMIGNANO RISERVA
Denominazione di Origine Controllata e Garantita

Blend
Sangiovese, Cabernet Sauvignon, Merlot, Syrah

Vintage
2019

Area of Production
Carmignano (PO) , Italia

Average Altitude
110 m a.s.l

Soil
Silt and sand with a good percentage of clay

Grapes Growing System
Guyot in elder vineyards, cordon spur in all others

Productivity per Hectare
5 tons/Ha

Alcohol Content
14,5% Vol

Vinification
After harvesting, the grapes are selected by hand and then sent to fermentation in stainless steel tanks. Here the maceration phase begins and lasts 18-20 days. After the end of alcoholic fermentation, the wines are put into barriques and barrels for the ageing period. During this phase, which lasts 24 months, the wine undergoes malolactic fermentation.

Characteristic
Red colour of medium intensity. The nose is very distinct, with notes of violets and plums, then sweet with pleasant vanilla sensations well integrated with the wine. The taste is rich, persuasive, with soft tannins.



POGGILARCA

CARMIGNANO
Denominazione di Origine Controllata e Garantita

Blend
Sangiovese, Cabernet Sauvignon, Merlot

Vintage
2020

Area of Production
Carmignano (PO) , Italia

Average Altitude
130 m a.s.l

Soil
Silt and sand with a good percentage of clay

Grapes Growing System
Guyot in elder vineyards, cordon spur in all others

Productivity per Hectare
6 tons/Ha

Alcohol Content
14,5% Vol

Vinification
Once the grapes arrive at the winery, they are selected and sent to alcoholic fermentation in stainless steel tanks. Maceration lasts from 12 to 18 days depending on the variety. Subsequently, the wines are placed in wood, the Sangiovese in 30 hl barrels, Cabernet Sauvignon and Merlot in new and second-passage barriques.

Characteristic
Bright red colour, the nose is intense and vertical. Fresh red fruit at first olfactory impact, cherry stands out, then pomegranate. The taste is compact, firm, with well-integrated sweet wood notes. Finish of good intensity.



SER BIAGIO

BARCO REALE DI CARMIGNANO
Denominazione di Origine Controllata

Blend
Sangiovese, Cabernet Sauvignon, Merlot

Vintage
2022

Area of Production
Carmignano (PO) , Italia

Average Altitude
130 m a.s.l

Soil
Silt and sand with a good percentage of clay

Grapes Growing System
Guyot in elder vineyards, cordon spur in all others

Productivity per Hectare
6 tons/Ha

Alcohol Content
14% Vol

Vinification
The grapes are harvested by hand and immediately taken to the cellar for vinification. After crushing, fermentation begins with maceration in stainless steel tanks, with the temperature starting at 25 °C and reaching 30 °C. During this phase, which lasts about 20 days, daily pumping over and delestage are carried out every 3. The duration of the pumping over decreases day by day in order not to extract too much unpleasant tannin. Subsequently, the resulting wine matures in steel for 6 months.

Characteristic
Intense ruby red in colour. The nose is very distinct and immediately available. Notes of ripe cherries, others of sweet spices, then sensations of wild strawberries and violets. Decisive on the palate, with personality, a fresh but full-bodied wine. The finish is satisfying and with gentle tannins.



VIN RUSPO

BARCO REALE DI CARMIGNANO ROSÉ
Denominazione di Origine Controllata

Blend
Sangiovese, Cabernet Sauvignon, Merlot

Vintage
2022

Area of Production
Carmignano (PO) , Italia

Average Altitude
135 m a.s.l

Soil
Silt and sand with a good percentage of clay

Grapes Growing System
Guyot in elder vineyards, cordon spur in all others

Productivity per Hectare
7.5 tons/Ha

Alcohol Content
12% Vol

Vinification
After crushing, the grapes are sent to the press and cooled with dry ice. Maceration lasts two hours, then the must is separated and sent into stainless steel tanks for alcoholic fermentation, which lasts 12 days at a temperature of 14-16°C. After fermentation, the wine remains in contact with its own yeasts for two months.

Characteristic
Soft pink colour with violet reflections. On the nose, sensations of white flowers stand out, then wild strawberries, then red roses. The taste is direct, decisive, acidulous with a balanced and very pleasant finish.



CHIANTI MONTALBANO

Denominazione di Origine Controllata e Garantita

Blend
Sangiovese, Canaiolo, Colorino

Vintage
2022

Area of Production
Carmignano (PO) , Italia

Average Altitude
110 m a.s.l

Soil
Silt and sand with a good percentage of clay

Grapes Growing System
Guyot in elder vineyards, cordon spur in all others

Productivity per Hectare
7 tons/Ha

Alcohol Content
13,5% Vol

Vinification

The grapes, harvested by hand, are crushed and destemmed before being sent to stainless steel tanks, where fermentation begins with maceration at a temperature of 28°C. During fermentation, which lasts approximately 15 days, the grapes are subjected to daily pumping over and punching down. At the end of alcoholic fermentation, the resulting wine ages in steel barrels. After bottling, the wine matures in the bottle for 2 months.

Characteristic

Intense ruby red colour. Clear, direct, clean nose. Notes of black cherry are perceived, then ripe plum. The taste is of good intensity, sweet in the initial part of the drink, then closes with present but pleasant tannin.



ARTUMES

BIANCO TOSCANA
Indicazione Geografica Tipica

Blend
Trebbiano, Petit Manseng

Vintage
2022

Area of Production
Carmignano (PO), Capraia e Limite (FI), Italia

Average Altitude
60 m a.s.l

Soil
Silt and sand with a good percentage of clay

Grapes Growing System
Guyot in elder vineyards, cordon spur in all others

Productivity per Hectare
8 tons/Ha

Alcohol Content
12,5% Vol

Vinification
Once the grapes arrive in the cellar, they are cooled down to a temperature of 10°C and then cryomacerated for 4 hours. The must is then moved to steel tanks where alcoholic fermentation takes place at a temperature of 13-15°C. On completion of fermentation, the wine matures in steel tanks for at least 3 months, 2 of which on the lees.

Characteristic
Light straw yellow colour with clear greenish highlights. On the nose there are hints of yellow flowers, then white peach and finally a citrus note. The taste is intense, acidulous, vibrant and pleasant.



MARRUCAIA

ROSSO TOSCANA
Indicazione Geografica Tipica

Blend
Cabernet Franc, Cabernet Sauvignon, Merlot

Vintage
2020

Area of Production
Tuscany, Italy

Average Altitude
110 m a.s.l

Soil
Silt and sand with a good percentage of clay

Grapes Growing System
Guyot in elder vineyards, cordon spur in all others

Productivity per Hectare
4.5 tons/Ha

Alcohol Content
14,5% Vol

Vinification
The grapes are harvested by hand and vinified separately according to the ripening period of each one. Alcoholic fermentation takes place in stainless steel tanks at a temperature of 28-30°C. During maceration, pumping over and delestage are managed with the utmost care in order to maintain the soft and delicate tannins. After fermentation, the wines are transferred to French oak barriques for ageing, which lasts 12 months.

Characteristic
Intense ruby red with violet hues. Sweet nose, floral hints of rose, then ripe red fruit, cherry, plum. The taste is rich and enveloping, full, savoury. Intense finish with very delicate tannins.



CENTOCAMINI

ROSSO TOSCANA
Indicazione Geografica Tipica

Blend
Sangiovese and other local red grapes

Vintage
2022

Area of Production
Carmignano (PO), Italia

Average Altitude
85 m a.s.l

Soil
Silt and sand with a good percentage of clay

Grapes Growing System
Guyot in elder vineyards, cordon spur in all others

Productivity per Hectare
7 tons/Ha

Alcohol Content
13% Vol

Vinification
After destemming, the grapes are sent to stainless steel tanks for fermentation in contact with the skins. The temperature varies between 28 and 30 °C and the crushed grapes are subjected to daily pumping over. Maceration lasts between 15 and 18 days. Subsequently, the wine is aged for 6 months in stainless steel.

Characteristic
Ruby red colour. Notes of sour cherries and red fruits stand out on the nose, followed by sensations of aromatic herbs and spices. The taste is balanced, of good intensity, fresh and pleasant with soft tannins.



GOVERNO ALL'USO TOSCANO

CHIANTI

Denominazione di Origine Controllata e Garantita

Blend
Sangiovese, Merlot

Vintage
2020

Area of Production
Tuscany, Italy

Alcohol Content
13,5% Vol

Vinification
"Governo all'uso Toscano" is an ancient recovered technique which consists in wine re-fermentation with some dried grapes in additional. Aged for three months in barrique, this wine is smooth, persistent and delicately spicy, with notes of red berry fruits and a pleasant scent of vanilla.

Characteristic
Color : Deep ruby red
Smell : Elegant and fine bouquet of red berries with a delicate vanilla finish
Taste : Full bodied red wine, rich and creamy, with bold tannins and a long, lightly spiced finish



Ferdinando I

ROSSO TOSCANA
Indicazione Geografica Tipica

Blend
Cabernet, Merlot

Vintage
2020

Area of Production
Tuscany, Italy

Alcohol Content
14% Vol

Vinification
A traditional red wine with optimal character. A blend of wood-aged Merlot and Cabernet with decisive notes of fruit and vanilla. Full-bodied and harmonious flavor.

Characteristic
Color: deep purple
Smell: Spread, fruity, with notes of vanilla
Taste: Structured, full, harmonious



Occhio di Pernice

VIN SANTO DI CARMIGNANO
Denominazione di Origine Controllata

Blend
Sangiovese, Canaiolo, Aleatico, Trebbiano toscano, Malvasia bianca lunga, San colombiano

Vintage
2013

Area of Production
Carmignano (PO), Italia

Average Altitude
115 m a.s.l

Soil
Silt and sand with a good percentage of clay

Grapes Growing System
Guyot

Productivity per Hectare
8 tons/Ha

Alcohol Content
16,5% Vol

Vinification
Grapes are harvested by hand and they are dried in a vinsantaia on cane trellis for approx 4 months. Once the grapes are dried, they are pressed and the must is stored in a 100 L caratello (small wood barrel) for minimum 5 years.

Characteristic
Golden amber colour. It has an ethereal-alcoholic flavour with dried figs, toasted almonds, walnuts, dried figs and candied apricot aromas. Full bodied taste, high minerality, its sweetness is balanced by the fair acidity.



VIN SANTO DI CARMIGNANO

VIN SANTO DI CARMIGNANO
Denominazione di Origine Controllata

Blend
Trebbiano toscano, Malvasia bianca lunga toscana, San Colombano

Area of Production
Carmignano (PO), Italia

Average Altitude
215 m a.s.l

Soil
Silt and sand with a good percentage of clay

Grapes Growing System
Guyot

Alcohol Content
15,5% Vol

Vinification
Grapes are harvested by hand and they are dried in a vinsantaia on cane trellis for approx 4 months. Once the grape is dried, it is pressed and its must is stored in a 50hl caratello (small wood barrel) for 3 to 5 years.

Characteristic
Intense golden yellow. It has ethereal-alcoholic dried fruits, honey and apricot aromas. Full bodied in taste, its fair volatile acidity makes the sweetness and the freshness combine perfectly. Excellent persistence, complex and harmonic aftertaste.



VIN SANTO DEL CHIANTI

VIN SANTO DEL CHIANTI
Denominazione di Origine Controllata

Blend
Trebbiano toscano, Malvasia bianca lunga toscana

Area of Production
Carmignano (PO), Italia

Average Altitude
300 m a.s.l

Soil
Silt and sand with a good percentage of clay

Grapes Growing System
Guyot

Alcohol Content
15,5% Vol

Vinification
Grapes are harvested by hand and they are dried in a vinsantaia on cane trellis for approx 4 months. Once the grape is dried, it is pressed and its must is stored in a 50hl caratello (small wood barrel) for 3 years.

Characteristic
Intense golden yellow. It has dried fruits, honey and walnut husks aromas. Full bodied in taste, its acidity makes the sweetness and the freshness combine perfectly.

TENUTA DI ARTIMINO

WINE ESTATE

TENUTA DI ARTIMINO

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www.artiminowines.com