

Campo al Sole



Technical sheet

Chianti Classico DOCG Campo al Sole 2020



Grape variety:

85% sangiovese, 10% merlot, 5% cabernet sauvignon

Training system: counter-espalier ang guyot pruning system

Soil Typology: Argillaceous limestone

Plant density: around 5000

Production: 10.000 bottles per hectare

Harvest: October exclusively by hand

Vinification process: After the harvest the grapes are crushed and macerate on the skins for one night at 6°C; the temperature is then brought up to a controlled 28°C for fermentation for about 10 days and then a further period of maceration for 15-20 days.

Aged: The wine is aged on the lees for two weeks and then matured for 2 months in stainless tank followed by 18 in French barriques (tonneaux for Sangiovese), after which it is blended and bottled and sold not before others 3 months in bottle

Alcohol percentage: 14% **Total acidity** 5,3 g/l
Sugar lever: 2g/l

Color: Deep ruby red **Bouquet:** floral

Service temperature: 18°C

Food pairings: The Chianti Classico Campo al sole goes perfectly with a delicious appetizer, pasta dishes with meat sauce, medium-aged cheeses and white meats. Ideal even simply for an appetizer of Tuscan “crostini” or bruschetta by the pool.

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