

Campo al Sole



Technical sheet

Campo al Sole IGT Sangiovese, Merlot, Cabernet Sauvignon 2019



Grape variety: 50% sangiovese, 30% merlot, 20% cabernet sauvignon

Training system: counter-espalier ang guyot pruning system

Soil Typology: Argillaceous limestone

Plant density: around 5000

Production: 8000 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, after which it is blended and bottled and sold not before others 6 months in bottle

Alcohol percentage: 14,5 %

Total acidity 5,2 g/l **Sugar lever:** 2g/l

Color: Deep ruby red **Bouquet:** spicy

Service temperature: 18°C

Food pairings: This Igt wine goes perfectly with red meats, game and aged cheeses. To try absolutely by the pool at sunset as meditation wine perhaps combined with a plate of local Tuscan salumi and cheeses.

Campo al Sole Soc. Agricola Srl

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