

I camponi



Grape varieties: Corvina, Corvinone, Rondinella and a small percentage of other ancient grape varieties.

Organoleptic description: Its intense ruby red, almost garnet red, colour hints at the importance of this IGT wine, which comes from grapes with optimum exposure to the sun. Slightly raisined, the grapes offer extraordinary hints of raspberries and cooked black cherries, cocoa and liquorice, notes that are also found on the palate with a long, persistent and very pleasant flavour. In fact, despite its high alcohol content, this wine can be easily drunk, providing delightful sensations of velvety roundness and maturity.

Vinification: After manual harvesting and raisining for about 30 days, alcoholic fermentation takes place using indigenous yeasts in small cement tanks of up to 80 hl. Pumping over or délestage take place, using a submerged cap for maximum extraction and the minimum risk of bacterial contamination. The maceration process lasts for about 15 days at an ambient temperature. After the fermentation phases, it is transferred to wood: 70% in large barrels, 30% in new, medium-toasted French oak barriques. After bottling, it is aged in the bottle for at least 6 months.

Alcohol/Vol.: 14.5%

Longevity: From 5 to 8 years.

RECOMMENDED PAIRINGS:

Hearty roast dishes, meat and game (all kinds of birds and animals), ideal for very mature cheeses. It is enhanced in large crystal wine glasses.

SERVING TEMPERATURE:

17° - 18° C.