

I CAMPACCI

Denomination	Rosso di Toscana I.G.T.
Grape variety	Merlot 100%
Vineyards	Vineyards are situated in the Chianti area on medium-height hillsides with excellent exposure. Vines are planted in a moderately compact silt clayey soil.
Growing method	Spurred cordon.
Vinification	Hand harvesting; de-stemming with soft crushing of the berries, followed by the fermentation step with selected yeasts in stainless steel tanks with floating cap for about 15 days, at a controlled temperature of 26-28 °; the must is left on the skins for further period of 10 days to optimize the extraction step.
Refinement / Ageing	An average period of 12 months in French oak barrique before bottling, followed by a further refinement in the bottle for no less than 4 months.
Color	Dense and compact ruby red.
Fragrance	A sweet nose profile, with aromas of ripe berries and black cherry, hints of vanilla and dark chocolate, tobacco, coffee, myrtle and nice memories of floral character.
Taste	It opens with a good roundness followed by a great freshness and young and fine tannins. Long return of ripe fruit and balsamic note.
Alcohol content	14%
Acidity	5,5 g/l
Serving temperature	18-20°C
Food pairing	Perfectly accompanies first courses with ragù sauce, red and game meats.
Storage	This wine is suitable for medium-term ageing (6-8 years).
Type of bottle	Bordolese
Bottles produced	6,000