



CAMPO ALL'ALBERO

TOSCANA - Indicazione Geografica Tipica

Grape Varieties	Merlot 50% and Cabernet Sauvignon 50%
Altitude	200-310 meter above sea level.
Soil	Alberese limestone, Galestro(Schist) and Red Clay.
Training System	5.000 Plants to hectare, Runner System.
Yiels Per Hectare	45 q. grapes to hectare.
Harvest	Merlot middle of September, Cabernet Sauvignon end of October.
Vinification	The “Campo all’Albero” is made up of carefully handpicked grapes, which are then macerated for three weeks with a constant temperature of 30 °C
Ageing	24 months in barrique from fine-grained slightly roasted French oak
Bottle Ageing	12 months.
Tasting Notes	<p>Deep ruby and granite red colour with an intense flavour of really ripe and even baked fruit. Full of delicate herbaceous and spicy notes as well like blackberry leaves, nutmeg, bittersweet chocolate and incense.</p> <p>The palate is immediately overwhelmed by the silky texture and the ripeness of the tannins, the finish is elegant, yet complex and warm, perfect match with any juicy red meat, or even on his own, after the main dish.</p>
Food Pairings	It could be a great “meditation” wine and a perfect pairing with local meat such a Florentine T-bone steak, wild boar and venison.

LA SALA