

Campo del Viotto 2015

Wise old vines that know the virtue of Time



VARIETAL
Merlot 100%



VINEYARDS

Exclusively from our "Ferrovia" vineyard. 6,000 vines planted per hectare, trained using the Guyot method. Yield of 70 ql/ha.



HARVEST

Meticulous hand selection of the ripest bunches followed by optical sorting.



VINIFICATION

Made exclusively in the best vintages.

The first whole clusters harvested are dried out for about 20 days with the sole aid of ventilation, then destemmed and transferred to stainless steel tanks for fermentation at 23-25°C. The whole clusters from the second harvest (8-10 days later) are immediately destemmed and placed in stainless steel for fermentation at a controlled temperature. Daily pump overs of the cap and a thorough skin contact maturation allow for maximum color and tannin extraction to both wines. Following racking in mid December, the wines are assembled.



AGING

In French oak barrels of varying sizes for 24 months and then bottle aged for an additional six months before release.



TASTING NOTES

Color

Intense ruby red with pomegranate hues.

Aroma

Ripe notes of marasca cherries, sweet tobacco, dark chocolate and ripe wild berries.

Taste

Intense on the palate, with soft sweet tannins and a spiced persistent finish.



A perfect wine to pair with roasted red meats.

Standout chef pairing: Raw scampi and crispy pork cheek by Nicole Brisson @ Carnevino (Las Vegas, USA)

Serve at 18-20°C.

ALC. CONTENT

14%

ACIDITY

5,3 g/l

pH

3,70

DRY EXTRACT

34,4