

Campo del Viotto 2016

Wise old vines that know the virtue of Time



VARIETY Merlot 100%



VINEYARDS Exclusively from our "Ferrovia" vineyard, planted in 2001, with an average vine age of 15 years. 5,600 vines planted per hectare, trained using the Guyot method. Yield of 70 q/ha.



HARVEST On September 28th for the drying portion, and on October 7th for the remaining grapes. Manual harvest followed by optical sorting.



VINIFICATION Made exclusively in the best vintages. 20% of the clusters dry out naturally on the vine for 20 days, until 50% of the water evaporates. Then, the grapes, destemmed and pressed, are transferred to open French oak tonneaux to ferment, aided by selected yeasts, for 10 days at 20-25°C. The remaining clusters are harvested and immediately destemmed and pressed, then fermenting in stainless steel vats for 10 days at 20-25°C. We conduct manual punch downs and pump overs of the cap for the first three months, until the end of December, starting twice a day and then with a diminishing frequency. Following racking, the wines are assembled.



ÉLEVAGE In 225 lt and 500 lt French oak barrels for 27 months. The wine continues evolving in stainless steel tanks for an additional 18 months before bottling. Following an additional 12 months rest, the wine is released.



TASTING NOTES (serve at 17-18°C)

Color Carnelian red.

Aroma Perfumes of dates, blackberry compote, sweet tobacco, bay leaf, Brazil nuts, cocoa, chestnut cream, ink, and morello cherries.

Taste Elegant yet quaffable, persistent and with silky tannins. Scents of wild blackberries, boero chocolate, blueberry mousse, hazelnuts, dark chocolate, black cherries, and licorice root.



PAIRINGS Standout chef pairing: Raw scampi and crispy pork cheek by Nicole Brisson @ Carnevino (Las Vegas, USA). A perfect wine to pair with roasted red meats.

APPROXIMATE ANALYTICAL DATA

Alc. content 14,4%	Tot. acidity 5,3 g/l	Lactic acid 0,7 g/l	Malic acid 0,4 g/l
Tartaric acid 1,0 g/l	pH 3,5	Dry extract 35,4	Glycerin 10,0 g/l
Res. sugar 6,1 g/l	Total SO2 135		