

CAMPO ALLE COMETE

ALBABLU VERMENTINO TOSCANA IGT

Albablu shows the versatility of Bolgheri's terroir and its proximity to the sea.

Thanks to the sandy soils and the vineyards position Albablu expresses a good balance between smoothness and minerality which gives to the wine a long and fresh aftertaste.

TASTING NOTE



Bright yellow color with soft green reflections.
Beautiful nose dominated by fresh aromatic and floral notes typical of the variety.
At the palate it is fresh, vibrant with a clean and sharp acidity which offers great balance and persistence to the wine.



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FOOD PAIRINGS

Albablu can be paired with any kind of starters based on fish or shellfish as well as pasta or risotto with vegetables.



VINEYARD & PRODUCTION INFO

Vineyard location: Castagneto Carducci
Soil composition: mostly loose, clay and limestone
Training method: Guyot
Elevation: 0-60 m asl
Vines/hectare: 4,900
Exposure: North, Northwest
Vine age: 2 y
Harvest time: August



WINEMAKING & AGING

Varietal composition: 100% Vermentino
Fermentation container: stainless steel tanks
Type of aging container: stainless steel vats
Length of aging: 5 months
Length of bottle aging: minimum 2 months



TECHNICAL DATA

Alcohol: 12%
Residual sugar: 2,1 g/L
Acidity: 5,5 g/L
Dry extract: 20,5 g/L



PRODUCER PROFILE

Estate owned by: Feudi di San Gregorio (Capaldo family)
Winemaker: Lucia Minoggio
Total acreage of wine: 26
Winery production: 180.000
Region: Toscana



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