

CAMPO ALLE COMETE

CABERNET SAUVIGNON TOSCANA IGT

Cabernet Sauvignon finds in Bolgheri the best conditions to grow thanks to a unique combination of soil and microclimate. The cool winds which come from the sea contribute to a slow and regular maturation of the grapes with the right balance between sugars, polyphenols, fragrances, and acidity.

This wine is a great expression of the territory, with an exceptional drinkability, thus ideal in every occasion.

TASTING NOTE



Intense ruby red color.

The bouquet on the nose shows the typical fruity and spicy hints of the grape variety.

On the palate it is dry, smooth and well balanced between the ripe and silky tannins and the fresh spicy aromas. Long fruity and spicy finish.



CAMPO
ALLE COMETE



FOOD PAIRINGS

Fits to a little bit of everything, especially starters of sliced cold cuts and cheeses.

Excellent with pasta with meat or vegetable sauces.

Also suitable for grilled or short-fried meat.



VINEYARD & PRODUCTION INFO

Vineyard location: Castagneto Carducci

Vineyard size: 3,5 Ha

Soil composition: mostly loose/sandy with some clay and a part of limestone

Training method: Guyot

Elevation: 0-60 m asl

Vines/hectare: 4,900

Exposure: South, Southwest

Vine age: 2-10 y

Harvest time: September

First vintage: 2015

Production: 40.000



WINEMAKING & AGING

Varietal composition: 100% Cabernet Sauvignon

Fermentation container: stainless steel tanks, for 22 days at 16-19 °C

Maceration technique: on the skins for 15-18 days

Type of aging container: French oak barriques of 5 Hl

Length of aging: 10 months

Length of bottle aging: 3 months



TECHNICAL DATA

Alcohol: 14,5%

Acidity: 4,9 g/L

Dry extract: 29,9 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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