

CAMPO ALLE COMETE

STUPORE BOLGHERI ROSSO DOC

Stupore brings the peculiarity of Bolgheri to full expression. This wine expresses the three main characteristics of the production area: smooth and rounded tannins, minerality and balsamic notes.

The sea influence shows as well with a pleasantly salty palate.

TASTING NOTE



Intense ruby red color.

On the nose fruity hints of fresh plum, sweet roasted cocoa and tobacco in addition to the balsamic aromas typical of Bolgheri's wines.

Silky and smooth on the palate with a persistent aftertaste and a pleasant fresh finish.



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FOOD PAIRINGS

Stupore is excellent with aged and blue cheeses, grilled meat, sausages and lamb.



VINEYARD & PRODUCTION INFO

Vineyard location: Castagneto Carducci

Vineyard size: 3,5 Ha

Soil composition: mostly loose, clay and limestone

Training method: spurred cordon and Guyot

Elevation: 0-60 m asl

Vines/hectare: 4,900

Exposure: South, Southwest

Vine age: 10-25 y

Harvest time: September



WINEMAKING & AGING

Varietal composition: 50% Merlot, 30% Cabernet

Sauvignon, 10% Petit Verdot, 10% Syrah

Fermentation container: stainless steel and concrete tanks

Maceration technique: on the skins for 20 days

Type of aging container: 5 Hl tonneaux and barriques

Length of aging: 10 months

Length of bottle aging: minimum 6 months



TECHNICAL DATA

Alcohol: 14,5%

Residual sugar: 3,2 g/L

Acidity: 5 g/L

Dry extract: 35,1 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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