

CAMPO ALLE COMETE

MAREVIGLIA TOSCANO ROSATO IGT

Prior to great red wines, Bolgheri had a strong production of white and rose; the appellation Doc Bolgheri Rosato and White indeed was the first to be recognized in 1984.

Obtained mainly from bordeaux grapes, this wine offers a remarkable persistence on the palate, a great pleasantness and a wonderful drinkability.

TASTING NOTE



Pale pink color.

On the nose the fruity character meets the typical aromatic herbs hints given by the Mediterranean sea influence. The palate shows a very pleasant crispness enhanced by a nice citrus finish.



CAMPO
ALLE COMETE



FOOD PAIRINGS

Mareviglia from Campo alle Comete can be paired with goat cheese as well as with white meat like chicken or turkey.



VINEYARD & PRODUCTION INFO

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



WINEMAKING & AGING

Varietal composition: 25% Grenache, 75% Syrah
Fermentation container: stainless steel tanks
Maceration technique: no maceration
Type of aging container: stainless steel vats
Length of aging: 4 months
Length of bottle aging: minimum 2 months



TECHNICAL DATA

Alcohol: 12%
Residual sugar: 1,5 g/L
Acidity: 5,3 g/L
Dry extract: 19,7 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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