

FARNITO CAMPONIBBIO

Terroir

Camponibbio is a large vineyard located in the southern part of Chianciano. Its soil consists of deep sandy clay with limestone from the Pliocene era (six million years ago). Hydromorphy is deep in flat areas and absent in slopes.

Vinification

The grapes are scrupulously harvested and selected at the optimal ripening stage for each variety. Each vine is vinified separately in stainless steel vats using selected yeasts. Maceration lasts between 15 and 20 days at a temperature of 25 and 29 °C. The malolactic fermentation begins during the primary fermentation and continues for 10 days after a lees are extracted. The aging is about 30 months in oak barrels of different capacities.

Features

Intense ruby red color with garnet reflections. The bouquet is vinous, with the scent of plums, berries, cloves, vanilla and licorice. On the palate, this wine is fat and complex, but still balanced and elegant. It is advisable to put it in carafe one hour before serving.

Food Pairings

Ideal with a square of Quebec lamb, chili con carne or seasoned beef skewers.



Producer

Carpineto

Category

Red

Grapes

50 % Sangiovese, 30 % Cabernet-sauvignon, 20 % Merlot

Country / Region

Italy, Toscane

Appellation

Toscana (IGT)

Size

750ml

Degree of alcohol

13,5 %

Serving temperature

19 °C

Available in these provinces

- Quebec