

FARNITO

“CAMPONIBBIO”

Toscana I.G.T.



“Camponibbio” is a Vineyard located in the southern part of our Vino Nobile estate, just outside the town of Chianciano Terme, Siena. This vineyard is subdivided into various plots, each with its own grape varietal, clone and rootstock that best match the varying soil types. During each harvest we select the fruit from the best performing vineyard plots, given the weather conditions of that vintage. The grape composition of each vintage, therefore, is made of varying percentages of Sangiovese, Cabernet Sauvignon and Merlot.

Vineyard Exposure: East, South East

Vineyard Age: planted in the period 1997 - 2000

Vineyard Density: Sangiovese 150 x 80 cm (~5x3 ft), Cabernet and Merlot 130x80 cm (~4x3 ft). Planted to densities up to 8,547 vines per hectare with average production of one bottle per vine.

Trellising method: bilateral cordon with vertical shoot positioning.

Grapes: Sangiovese, Cabernet Sauvignon and Merlot, picked over a period of one month at the optimal ripening stage for each varietal.

Soil: deep sandy clay with limestone from the Pliocene era (6 million years ago), a soil rich in marine fossils.

Vinification: Each varietal fermented separately in stainless steel tanks using selected yeasts. Fifteen-twenty day maceration at 25-29° C (77-86°F)

Malolactic Fermentation: started during the primary fermentation it continued for 10 days after being drawn off the lees.

Aging: placed oak barrels of various capacity for about 12 months followed by a long bottle aging period.

Color: intense, deep, ruby red with garnet highlights.

Bouquet: very intense, with sensations of plums, berries, clove, vanilla and liquorice.

Taste: bold and complex, yet balanced and elegant.

Serving Temperature: 18-20°C (64-68°F). We recommend uncorking about 1 hour prior to enjoying, or decanting.

Alcohol: 13,50% by volume

Gastronomy: especially suited to match slow cooked meats, such as roasts and game. Excellent also with grilled red meats.

