

CAMPOALMARE



BAIA AL VENTO

BOLGHERI SUPERIORE

Denominazione di Origine Controllata (DOC)



THE LAND

Area of production: selection of grapes coming from the best vineyards of our Campo al Mare estate, in Bolgheri district

THE GRAPE

Vines: Merlot 90% - Cabernet Franc 5% - Petit Verdot 5%

Planting density: 6.250 vines per hectare

Production per hectare: on average 6,5 tonnes of grapes

Yield in wine from the grapes: about 65%

IN THE WINERY

Vinification: maceration for about 30 days at a temperature of 28°C

Ageing: for about 16 - 18 months in 500-liters "tonneaux" made of French oak, half of them new, the other half aged one year

Bottle ageing: minimum 12 months

THE WINE

Tasting: This wine, characterized by a remarkable density, combines its impenetrable dark colour with very rich scents blending blackcurrant and blackberries jam, with savage tones of black truffle. On the palate its volume is exceptional, opulent, with very subtle tannins

At the table: At our "Villa di Nozzole" we like to match it with wild boar stew with chanterelles and blueberries, served on Garfagnana polenta.

First harvest: 2007

Shelf life: up to 30 years

Interesting fact: our Merlot vineyard, rich in white clay, is located on an area with a great wine-making tradition, between the two historical plots of land that granted the success of Bolgheri wines.

Ambrogio e Giovanni Folonari Tenute S.a.r.l.

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