



AMBROGIO E GIOVANNI FOLONARI

T E N U T E

CAMPO AL MARE



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BOLGHERI ROSATO

Denominazione di Origine Controllata (DOC)

THE LAND

Area of production: Bolgheri district, from vineyards cultivated at our Campo al Mare estate.

THE GRAPE

Vines: Merlot 100%

Planting density: 6200 vines per hectare

Production per hectare: on average 70 tonnes of grapes

Yield in wine from the grapes: about 70%

IN THE WINERY

Vinification: After destemming, grapes undergo soft pressing to prevent the extraction of tannins. Fermentation in stainless steel with maceration on thin lees.

Ageing: 4 months in stainless steel

Bottle ageing: minimum 1 month

THE WINE

Tasting: a wine coming from the time-honored tradition of Bolgheri, our rosé recalls the scents of the Mediterranean shrubland overlooking the sea. On the palate it is fresh and elegant, but also resolute, pleasant and alcoholic.

At the table: At our “Villa di Nozzole” we like to match it with “chitarra” spaghetti with spicy Tyrrhanean fishes white ragout

First harvest: 2013

Shelf life: up to 5 years

Interesting fact: The rosé is the real historical wine of Bolgheri, the forerunner of the great red wines of the coast

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

Soggetto all'attività di direzione e coordinamento di Aeffe Fin S.p.a.
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