



CAMPOAL MARE



BOLGHERI

Denominazione di Origine Controllata

ROSSO



AMBROGIO E GIOVANNI FOLONARI

TENUTE

CAMPOALMARE



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DOC

THE LAND

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

THE GRAPE

Vines: Merlot 60%, Cabernet Sauvignon 20%, Cabernet Franc 15%, Petit Verdot 5%

Planting density: 6.250 vines p/hectare

Production p/hectare: on average 6,5 tonnes of grapes

Yield in wine from the grapes: about 65%

IN THE WINERY

Vinification: maceration for about 20-30 days at a temperature of 26°/28°C

Ageing: for about 12 months in 500-liters “tonneaux” made of French oak

Bottle ageing: minimum 3 months

THE WINE

Tasting: Its deep, dark and dense colour opens the way to explosive aromas characterized by a vibrant balsamic note. On the palate it is velvety and enveloping, with a harmonious and balanced end.

At the table: At our “Villa di Nozzole” we like to match it with the fish cream typical of Livorno, with mayonnaise and saffron

First harvest: 2003

Shelf life: up to 10 years

Interesting fact: In Bolgheri territory, where Cabernet Sauvignon is the most common variety, Campo al Mare stands out for the original use mainly of Merlot, that gives a softer and more enveloping character to the wine.



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