



CAMPOALMARE



BOLGHERI

*Denominazione di Origine Controllata*

ROSATO

F

AMBROGIO E GIOVANNI FOLONARI

TENUTE

CAMPO AL MARE



# CAMPO AL MARE

## BOLGHERI ROSATO

(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 Tyrrhnean 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



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