

## **CAMPANAIO**

**50% Cabernet Sauvignon – 50% Merlot**



**Wine name:** Campanaio

**Wine Type:** Indicazione Geografica Tipica Toscana

**First year of production:** 2006

**Yearly bottle production:** 830

**Grapes:** 50% Cabernet Sauv. 50% Merlot

**Production area:** Castellina in Chianti

**Vines height:** Mt. 495

**Type of ground:** Medium mixture rich of skeleton

**Growth system:** Spur pruned cord

**Plant density:** 5900

**Age of productive vines:** 5 years

**Hectare grape gain:** 45 Ql

**Time of vintage:** First half of September

**Fermentation tank material:** Steel at controlled temperature

**Working temperature:** 26°

**Working time:** 15 days

**Malolactic fermentation:** Done

**Type of wood:** 50% Allier Barriques - medium toasting; 50% American durmast Barriques

**Lenght of pre-bottling refinement:** 15 months

**Production stability:** Natural

**Bottle refinement:** 7 months

**Bottle type:** Bordeaux - heavy

**Bottle per box:** 6