



EMPSON & CO.
Experience Italy in a Wine glass



Campaccio "Collezione" Toscana IGT

40% Sangiovese, 30% Cabernet Sauvignon, and 30% Merlot. Vivid ruby red color. Intense scents of ripe berries with toasty notes from the oak. Fine and balanced. Satisfying and balanced palate, with good concentration and freshness; structured and full bodied.

“A careful selection of Sangiovese, Cabernet Sauvignon and Merlot from the finest vineyards. The name of the wine represents the fundamental link between the soil and the vine, which gives its best in poorer soils.”

Wine exported to: Bermuda, USA, New Zealand, Puerto Rico

Most recent awards

JAMES SUCKLING: 90

WINE ENTHUSIAST: 91

JEB DUNNUCK: 91

VINOUS: 91



Winemaking and Aging

Grape Varieties:	40% Sangiovese, 30% Cabernet Sauvignon, 30% Merlot
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Two weeks
Type of yeast:	Selected
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Traditional with délestage
Length of maceration:	Two weeks
Malolactic fermentation:	Yes
Fining agent:	Vegetal gelatin
Aging containers:	Oak Barrels
Container size:	300 L
Container age:	New
Type of oak:	French
Bottling period:	Springtime
Aging before bottling:	24 months
Aging in bottle:	12 months



Vineyard

Organic:	No
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Vineyard name:	Campaccio
Vineyard location:	Massa Marittima in Maremma
Vineyard size:	10 hectares (24.7 acres)
Soil composition:	Clay loam, rich in minerals, such as iron and magnesium
Vine training:	Spurred cordon
Altitude:	459-525 feet (140-160 meters) above sea level
Vine density:	6,200 plants per hectare
Yield:	1 kg per plant
Exposure:	Southwest and southeast
Age of vines:	8-20 years old
Time of harvest:	September/October
First vintage of this wine:	1990
Total yearly production (in bottles):	16,000



Tasting Notes and Food Pairings

Tasting notes:	Vivid ruby red color. Intense scents of ripe berries with toasty notes from the oak. Fine and balanced. Satisfying and balanced palate, with good concentration and freshness; structured and full bodied.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with red meats, game, and aged cheese.
Aging potential:	20 years or more
Alcohol:	14%
Winemaker:	Vieri Vannoni and Luano Bensi

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