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, Puerto Rico

Most recent awards

VINOUS: 95

WINE ENTHUSIAST: 93

JAMES SUCKLING: 90

JEB DUNNUCK: 91

Winemaking and Aging

Grape Varieties:	40% Sangiovese, 30% Cabernet Sauvignon, 30% Merlot
Fermentation container:	Stainless steel
Type of yeast:	Selected
Maceration technique:	On the skins
Length of maceration:	7-10 days
Aging containers:	Steel Tanks, Oak Barrels
Container size:	300 L
Container age:	1st, 2nd use
Type of oak:	French
Aging before bottling:	24 months
Aging in bottle:	12 months
Closure:	Cork

Vineyard

Vineyard location:	Maremma, Chianti Classico
Vineyard size:	7.4 hectares (18 acres)
Soil composition:	Chianti vineyard: Fresh soil, composed of marl, clay, sand and rocks; Maremma vineyard: Clay loam, rich in iron and magnesium
Vine training:	Spurred Cordon and Guyot
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
Years planted:	2003
Time of harvest:	September/October
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.
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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