



EMPSON & CO.
Experience Italy in a Wine glass



Campaccio Toscana IGT

Intense, ruby color. The nose has aromas of cherry and plum melted with notes of licorice, pepper and spices. The palate is wide, persistent and balanced thanks to a smooth tannic texture well integrated into its structure. An iconic wine with a long finish and remarkable aging potential.

"In the local dialect, *campasc* (for Campaccio) means poor, rough field. The name 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

JAMES SUCKLING: 91

LUCA MARONI: 93

JEB DUNNUCK: 93

ROBERT PARKER: 93

WINE ENTHUSIAST: 91

VINOUS: 90

WINE ADVOCATE: 93

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INTERNATIONAL WINE CELLAR: 90



Winemaking and Aging

Grape Varieties:	70 % Sangiovese, 20 % Cabernet Sauvignon, 10% Merlot
Fermentation container:	Stainless steel
Type of yeast:	Selected
Maceration technique:	On the skin
Length of maceration:	7-10 days
Aging containers:	Oak barrique
Container size:	300 L
Container age:	Used
Type of oak:	French
Aging before bottling:	12 months
Closure:	Cork



Vineyard

Vineyard location: Maremma, Toscana

Vineyard size:	20 hectares, 49 acres
Soil composition:	Clay loam, rich in minerals, such as iron and magnesium
Vine training:	Spurred Cordon and Guyot
Altitude:	459-525 feet (140-160 meters) above sea level
Vine density:	6200 plants per hectare
Yield:	1kg/vine
Exposure:	Southwest and southeast
Years planted:	2003
Time of harvest:	September/October
Total yearly production (in bottles):	40,000

Tasting Notes and Food Pairings

Tasting notes:	Intense, ruby red. Aromas of cherry and plum are complemented with notes of licorice, pepper and spices. The palate is mouthfilling, persistent, and balanced, thanks to smooth tannins that are well integrated with the structure. An iconic wine with a long finish. Remarkable aging potential.
Food pairings:	Pairs well with red meats, game, and aged cheese.
Aging potential:	Over 20 years
Alcohol:	14%
Winemaker:	Vieri Vannoni