



Il Campanile 2021

Produced from distinctive Sangiovese, together with Merlot and other Umbrian grapes, Il Campanile is matured in small French oak barrels and kept in the cellar for some months prior to being released. Organic farming guidelines are followed in producing this wine.

Tasting Notes

Ruby red with garnet hues, broad and fine bouquet on the nose. Fruity, floral and spicy notes: black cherry, small red fruits, dark chocolate, black pepper and tobacco. In the mouth it is complex, intense and persistent.

Serving suggestion: Red wine that pairs well with robust flavours such as red meats, pasta with meat sauces, and semi-matured cheeses. Umbrian food pairing suggestion: Spezzatino di Cinghiale.

Serving temperature: 18°C

Alcohol content: 14.5%

Vineyard

Grapes: Sangiovese (50%), Indigenous Umbrian grape variety (35%), Merlot (15%)

Altitude: Hilly, altitude 300 meters above sea level

Soil type: Clayey with sediments of limestone, alberese and quartz

Yield per hectare: Not exceeding five tonnes

Training system: Guyot

Vine density: 5000 vines per hectare

Vinification

Harvest: Manual harvest of selected grapes between the second week of September and the second week of October

Vinification: Fermentation and maceration on the skins in stainless steel tanks; maturation in 225-litre French oak barrels for 12 months and bottle ageing for one year

Annual production: 5300 bottles