

# Campo del Maestro

VERONA IGT

This single-vineyard wine is dedicated the **grape Master** who managed this parcel in the past, with loving care. It is the result of the **wise combination** of the main indigenous grapes of Verona with a small percentage of Cabernet Franc, which are handpicked and selected according to the best maturation time for each single variety. A very warm and smooth wine

[ **TYPE OF WINE** ] Dry I.G.T. red wine produced with a 4 months drying process.

[ **GRAPE VARIETIES** ] Blend of 9 grapes (8 indigenous and 1 international varieties): Corvina Veronese 40%, Oseleta 20%, Rondinella 5%, Negrara 5%, Corvinone 10%, Croatina 5%, Forselina 5%, Sangiovese 5%, Cabernet Franc 10%.

[ **PRODUCTION AREA** ] Pedemonte di Valpolicella on very varied soils, mainly limestone, with lots of rocks. The vineyards are located above 160 meters. The training system is Trentino-type pergola with, on average, 20-years-old vines. Yield: 3500 kg/ha.

[ **PRODUCTION PROCESS** ] The best selection of the grapes is picked by hand and dried out until January. During this phase, the grapes lose around 40% of their moisture and their sugar becomes considerably more concentrated. The fermentation with indigenous yeast lasts around 40 days. The wine begins its maturation for 24 months in

barrique. After bottling, Campo del Maestro is then kept for at least a further 6 months before being released.

[ **TASTING NOTES** ] It displays an intense ruby red colour and, on the nose, red and wild berries, **nutmeg and spices**, as well as a delicate hint of vanilla from the oak. On the palate, it displays a great and seducing mellowness with an engaging note of black pepper and roasted coffee beans, which enhance a good acidity and velvety tannins that give gratifying balance. This is an elegant wine, but one of enviable and noteworthy structure. Alcohol content 15%.

[ **SERVING SUGGESTIONS** ] Its seducing mellowness and the bouquet of red and wild berries, nutmeg and spices make is ideal with grilled meats, winter roasts seasoned with concentrated or sweet sauces, game or medium-aged cheeses. Serve at 18°C (64°F), opening the bottle two hours beforehand.



750 ml

