

Soave DOC Campo Base - I Campi



The Producer:

Soave has undergone a renaissance since the early 2000s. When it is from its traditional homeland of the hills north of Verona it is a wine of excellent quality. The I Campi estate was established by the experienced winemaker Flavio Pra in the early 2000s. The name I Campi simply means "the fields". This Soave is made only from Garganega the best white grape in the region.

The Wine:

Grape(s): 100 Garganega%

Area: From 10ha of I Campi vineyards around the village Cellore north east of Verona and at The southern end of Val d'Ilasi in the Classico region.

Training system : Guyot and Pergoletta-Veronese Vine Density:3-4,000 vines per hectare

Harvest: Late September early October

Vinification: Aer destemming and crushing there is no maceration and the wine is fermented in Stainless steel vats at 180C for 15-20 days. There is a partial malolactic fermentation.

Ageing: The wine is aged on it lees for 6 months and then bottled in March

Tasting Notes:

- A classically floral nose with a touch peaches at the end. The palate is so and round with a hint of apricot in the middle and a firm, crisp finish.
- Soave, oen scorned but when it comes from the best producers, it is one of Italy's hidden gems. Flavio Fra and his I Campo wines are undoubtedly in this category. A classically floral nose with a touch peaches at the end. The palate is so and round with a hint of apricot in the middle and a firm, crisp finish.

Code: 7211
ABV: 12,5%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork - DIAM

