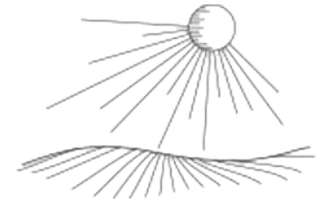


Valpolicella Superiore Ripasso DOC "Campo Ciotoli" - I Campi



I CAMPI

The Producer:

The I Campi estate was established by the experienced winemaker Flavio Pra in the early 2000s. Fourth generation of an historical family of winemakers, he started building on his understanding and research of viticulture and high quality winemaking right after completing his studies in oenology. This route coincides and evolves with his winemaker experience at important wineries in Veneto region and all Italy. Since he was young, Flavio makes his the family passion, characterized by respect for the vine and soil in which it is grown. In his words, "I simply tried to follow nature with humility, placing the right vine in the right soil." The stony (Ciotoli) vineyards for I Campi's Valpolicella blend are well exposed to the mountain winds that come down the Ilassi valley.

The Wine:

Grape(s): 85% Corvina and Corvinone , 10% Rondinella, 10% Croatina
Area: 5ha in Progno di Cellore
Harvest: September - October
Vinification: 10-15 day maceration, natural clarification, stainless steel and oak vessels at 23-25°C for 8 days. 6 months on yeasts with battonage
Ageing: 1 year in barrique, 1 year in bottle before release

Tasting Notes:

- A wine of total elegance that comes from careful use of the traditional Ripasso technique which allows it to preserve and develop its natural qualities of pleasantness and structure longer in time.
- The balance in Campo Ciotoli makes it a particularly drinkable wine with a modern sinuous style

Code: 7214
ABV: 14,5%
Pack: 6*75cl
Vegan: No
Vegetarian: Yes
Closure: Cork

