

CAMPO ALLE COMETE

The wine that best identifies our production philosophy with a moderate influence of selected woods and an excellent drinkability despite the tannic structure of the wine. A perfect organoleptic balance with an intriguing and harmonious taste.

Denomination

Bolgheri Superiore DOC

Grapes

Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot

Fermentation

Separate vinification of the grapes: alcoholic fermentation and maceration in steel tanks for about 25 days

Maturation

About 15-18 months in French oak Tonneau

Aging

Minimum 10-12 months in bottle

Tasting notes

Intense ruby red color with violet reflections. The nose is very complex with hints of red fruit, balsamic notes followed by a light herbal note. On the palate elegant and engaging; surprising in length and volume. In the aftertaste again fruity and mineral notes that make this wine well-balanced and pleasant drinking.

Food pairing

Great with grilled meat, boiled meat, wild game and wild boar, in addition to dark chocolate.



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