

CAMPOSTARNE VALTENESI 2018



APPELLATION

Valtènesi DOC

BLEND

50% Gropello Gentile, 30% Marzemino, 15% Sangiovese, 5% Barbera

SOIL STRUCTURE

Gravelly moraine with presence of clay

AVERAGE AGE OF VINES

30 years

VINE TRAINING SY

Guyot

CLIMATIC TREND 2018

Characterised by a sunny start to spring with a sudden drop in temperatures and heavy rains in May and June. The vines blossomed right at the end of May, promising a slightly late harvest. The grapes were very firm, with turgid berries and slightly sparse but nicely composed bunches. Low evening temperatures and excellent sunlight allowed us to harvest perfectly ripe grapes with crisp skins and tangy juice. Acidity and freshness are clearly evident, characterising a wine destined for a long life.

HARVEST

Always by hand.

In the first light of dawn, when the air and fruit are coolest, in order to preserve the crispness of the grape skins.

VINIFICATION

Traditional, on skins, with regular fermentation and prolonged maceration, allowing Campostarne to acquire more elegance, structure and taste complexity.

AGEING

100% of the wine ages in 228-litre old white oak casks for about 12 months, before spending six months resting in the bottle.

TASTING

COLOUR: Deep ruby red, crystalline and intense.

BOUQUET: An invitation of violets and ripe red forest fruits.

Pervasive, welcoming spirit with spices, pepper and roasted nuts.

PALATE: Evident, vertical and sinuous tannins. Excellent harmony and structure, with a pleasantly textured sensation. Full length and persistence.

Excellent structure and freshness defining the particular character.

PAIRING

Ideal with cured meats and medium-mature cheeses. Stuffed pasta such as ravioli and fresh-egg pasta with ragout, carpaccio, carne salada and beef tartare. Beef in oil and furry game, mixed boiled meats with sauces.

RECOMMENDATION OF CHEF SERGIO MEI

Brescia-style skewer with polenta.