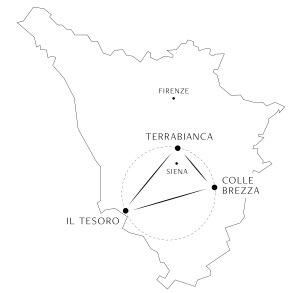


# COLLEZIONE DI CAMPACCIO



<b>APELLATION</b>	IGT Toscana Rosso
<b>REGION/COUNTRY</b>	Tuscany/Italy
<b>ESTATE</b>	Il Tesoro
<b>PRODUCTION ZONE</b>	Valpiana, Massa Marittima (Alta Maremma)
<b>GRAPE VARIETIES</b>	Sangiovese (40%), Cabernet Sauvignon (30%), Merlot (30%)
<b>ALTITUDE</b>	140/160 m A.S.L.
<b>VINTAGE</b>	2020
<b>WINEMAKING</b>	In stainless steel tanks at controlled temperature. Postfermentation maceration on the skins for 7–10 days.
<b>AGING</b>	Aged in steel tanks on fine lees, then in French oak barriques of first and second fill for 20 months, followed by 12 months of bottle aging.
<b>BOTTLE FORMAT</b>	0,750 Lt / 1,5 Lt
<b>PACKAGING FORMAT</b>	Wooden crates.
<b>VITICULTURE/ HARVEST</b>	The meteorological trend in 2020, was characterized by a very mild winter with modest rain showers. A serious issue has been due to a winter tail that brought nocturnal low temperatures for several days and which created some frost problems in our vineyards. A regular season course followed favoured by an ideal climate. The summertime was sunny and characterized by hot, dry, and slightly windy days, all well besides the lack of rain. The early white grapes varieties were picked in the second week of August. Sampling revealed healthy clusters and crisp, firm berries with good acidity; equally were the grapes that came in the following weeks. September's warm, dry days were perfect conditions for the remainder of the harvest, all outstanding quality.
<b>ALCOHOL CONTENT</b>	14 % alcohol by volume (%Vol.).
<b>VISUAL NOTES</b>	Vivid, ruby red color.
<b>OLFACTORY SENSATIONS</b>	Intense scents of sour cherry and plum integrated with elegant notes of woods and tertiary aromas such as peppermint, graphite and India ink.
<b>TASTE SENSATIONS</b>	Refined and long lasting, the wine displays a great balance on the palate with round and smooth tannins.
<b>REVIEWS</b>	95 points - Antonio Galloni 2024