



ARILLO

IN
TERRABIANCA

Campaccio IGT 2019



Grapes:	70% Sangiovese, 20% Cabernet Sauvignon, 10% Merlot
Region:	Tuscany
Vineyard Locations:	Massa Marittima in Maremma
Exposure:	Southwest
Altitude:	650-820 feet above sea level
Soil:	Loam and Clay loam ("red soil")
Vine Training:	Spurred cordon trained
Vine Age:	15 to 20 years old, with some around 8 years old
Time of Harvest:	Late September
Vine Density:	2,260-2,510 vines per acre
Yields per Vine:	3.3 lbs per vine
Vinification Process:	The grapes are selected at the winery before being approved for separate vinification in stainless steel tanks at a controlled temperature. Maceration for 7-10 days
Aging Process:	The wine ages 12 months in French and oak barriques (300-liters)
Alcohol Content:	14%
Tasting Notes:	Aromas of cherry and plum combined with with notes of licorice, pepper and spices. Mouthfilling, persistent and balanced thanks to a smooth tannic texture that is well integrated into its structure.
Winemaker:	Vieri Vannoni
Cellaring:	Up to 10 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Excellent with red meat and aged cheese.