



ARILLO

IN
TERRABIANCA



Campaccio Collezione IGT 2014

Grapes:	40% Sangiovese, 30% Cabernet Sauvignon, 30% Merlot
Region:	Toscana
Vineyard Locations:	1)Chianti Classico and 2) Maremma-Toscana
Exposure:	Southwest and southeast
Altitude:	1) 1,240 feet (378 meters) 2) 459-525 feet (140-160 meters) above sea level
Soil:	1) Marl, clay, sand and rocks. 2) Clay loam. Rich in minerals such as iron and magnesium
Vine Training:	Spurred cordon and Guyot
Vine Age:	8-20 years old
Time of Harvest:	September/October
Vine Density:	6,200 plants per hectare
Yields per Vine:	1 kilo per vine on average
Total Production:	16,000 bottles
Vinification Process:	In stainless steel tanks at a controlled temperature. Post-fermentation maceration on the skins for 7-10 days.
Aging Process:	Aged in steel tanks on fine lees, then in French oak barrels (1st and 2nd use) for 24 months, followed by 12 months in bottle.
Alcohol Content:	13.5%
Wine Notes:	A careful selection of Sangiovese, Cabernet Sauvignon and Merlot from the finest vineyards. The name of the wine represents the fundamental link between the soil and the vine, which gives its best in poorer soils.
Tasting notes:	Vivid ruby red color. Intense scents of ripe berries with toasty notes from the oak. Fine and balanced. Satisfying and balanced palate, with good concentration and freshness; structured and full bodied.
Winemaker:	Vieri Vannoni and Luano Bensi
Cellaring:	20 years or more
Bottled:	Summer
Closure:	Plastic cork
Food/Menu Pairing:	Pairs well with red meat, game, and aged cheese.