



## TENUTA CAMPO AL MARE Bolgheri DOC 2014

REGION: Italy / Tuscany / Bolgheri

GRAPES: Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

Bolgheri's exceptional climate is moderated by sea breezes from the nearby Tirrhenian Sea, and the vineyards' clay and sand soils are ideal for Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot. The delicate Merlot was picked during the first half of September, while the robust Cabernets and Petit Verdot were harvested in the second half of the month. Grapes come from densely planted vineyards and low yields, which produce wines with concentration and complexity. Temperature-controlled fermentation takes place in stainless steel tanks, and maceration on the skins takes 20-22 days, followed by malolactic fermentation in steel. The wine is matured 12 months in one-year-old French barriques and at least 3 months in bottle before release.

### HARVEST NOTE

Winter 2013/2014 was particularly mild. Average maximum temperatures and, above all, average minimum temperatures for January and February were significantly higher than the average for the period. Spring was completely regular, both in terms of temperature and rainfall. At the beginning of June a rapid increase in temperatures was observed, reaching over 86°F every day from 6 to 13 June. July with frequent and abundant rainfall and August was also cooler than normal. However, August experienced only brief showers. The month of September was characterised by temperatures in line with the long-term average. The good weather in September and the first half of October – with summery days and cool nights – enabled the grapes to gradually but fully ripen, making it possible, in mid-October, to harvest grapes capable of giving elegant and balanced wines with outstanding aromatic and acid components, perfect for subsequent maturation.

### TASTING NOTE

Shows true Super Tuscan aromas of red fruit and licorice, and rich flavors on the palate have a velvet texture before an extended finish.

### FOOD PAIRING

Pairs well with beef steaks, roasts and stews as well as rich poultry

### TECHNICAL DATA

APPELLATION: Bolgheri Rosso DOC

PH: 3.68

ACIDITY: 4.65 g/l

ABV: 14%

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### POINTS OF DISTINCTION

- **An international-style wine from the famed Bolgheri DOC on the Tuscan coast**
  - **A Bordeaux-style blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot**
  - **Oak maturation help flavors and texture to become integrated**
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In 1999, the Folonari family began to acquire 100 acres of land in Bolgheri on the Tuscan Coast, an area made famous by Super Tuscans.