

# CAMPONI CHIANTI CLASSICO RISERVA DOCG



<b>Blend</b>	Sangiovese 85%, Malvasia nera + Canaiolo + Cilieggiolo 15%
<b>Altitude</b>	300 mt a.s.l.
<b>Exposure</b>	South-West
<b>Soil</b>	Medium texture, Alberese based, stony slightly clayey
<b>Pruning system</b>	Double tuscan Guyot
<b>Density</b>	1000 plants/ha
<b>Age of vineyard</b>	50 years old
<b>Crop Yeld/ha</b>	2,5 t.
<b>Harvest</b>	The grapes, from our oldest vineyard called “Camponi”, are harvested in the first days of October, by hand.
<b>Alcool</b>	15%
<b>Vinification</b>	Alcoholic fermentation and post-fermentation maceration on the skins take place in stainless steel tanks at controlled temperature (28-30°C) for a period of about 30 days. Malolactic fermentation happens spontaneously between November and December.
<b>Barrel Ageing</b>	Slavonian oak casks with medium capacity (25hl) for 18 – 24 months
<b>Bottle Ageing</b>	For 12 months at least
<b>Wine profile</b>	Deep ruby red. Complex, intense aromas with nuanced fruity notes (ripe plum, cherry and undergrowth products) and more pronounced spicy notes (tobacco). Excellent structure, sweet and ripe tannins well evident together with a discreet acidity. Good sapidity and excellent final persistence.
<b>Best combined with</b>	Roast meats and semi-ripe cheeses. Meditation
<b>Temperature of service</b>	18°C
<b>Annual production</b>	3.000 bottles



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**Tavolo Vigneto**

Importers of Fine European Products  
10701 Tesshire Drive, St. Louis, MO 63123  
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# CHIANTI CLASSICO DOCG



<b>Blend</b>	Sangiovese 100%
<b>Altitude</b>	250 - 400 mt a.s.l.
<b>Exposure</b>	South - West
<b>Soil</b>	Medium texture, Alberese based, stony slightly clayey
<b>Pruning system</b>	Spurred cordon, guyot
<b>Density</b>	5000 plants/ha
<b>Age of vineyard</b>	10 - 18 years old
<b>Crop Yield/ha</b>	7,0 t.
<b>Harvest</b>	End of September, by hand
<b>Alcool</b>	14%
<b>Vinification</b>	Alcoholic fermentation and post-fermentation maceration on the skins take place in vitrified cement tanks at a controlled temperature (28-30°C) for a period of about 20 days. Malolactic fermentation happens spontaneously between November and December.
<b>Barrel Ageing</b>	Slavonian oak casks with medium capacity (25hl - 50hl) for 8 - 10 months
<b>Bottle Ageing</b>	3 months at least
<b>Wine profile</b>	Clear, intense ruby red. Fresh, intense with evident fruity notes (cherry, ripe red fruit). Soft with good structure, slightly tannic, balanced and elegant.
<b>Best combined with</b>	Starters, first courses, meat dishes, fresh cheeses
<b>Temperature of service</b>	16°C
<b>Annual production</b>	60.000 - 80.000 bottiglie



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# CHIANTI CLASSICO GRAN SELEZIONE DOCG



<b>Blend</b>	Sangiovese 100%
<b>Altitude</b>	250 - 350 mt a.s.l.
<b>Exposure</b>	South - West
<b>Soil</b>	Medium texture, Alberese based, stony slightly clayey
<b>Pruning system</b>	Spurred cordon
<b>Density</b>	5000 plants/ha
<b>Age of vineyard</b>	15 - 25 years old
<b>Crop Yeld/ha</b>	5,5 t
<b>Harvest</b>	Our best grapes, selected during the season are picked the first half of October, by hand
<b>Alcool</b>	14.5%
<b>Vinification</b>	Alcoholic fermentation and post-fermentation maceration on the skins take place in steel and vitrified cement tanks at a controlled temperature (28-30°C) for a period of about 30 days. Malolactic fermentation happens spontaneously between November and December.
<b>Barrel Ageing</b>	Slavonian oak casks (18-12-7,5 hl) for 30 - 36 months
<b>Bottle Ageing</b>	12 months at least
<b>Wine profile</b>	Clear, very intense ruby red. Complex, intense with clear fruity notes (plums and small berries) and pleasant spicy notes (vanilla and nutmeg). Full, elegant, soft, with sweet tannins.
<b>Best combined with</b>	Roasted and grilled meats, aged cheeses. Meditation
<b>Temperature of service</b>	18°C
<b>Annual production</b>	3.000 - 6.000 bottles



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# PIETRAFORTE ROSSO IGT TOSCANA



<b>Blend</b>	Merlot 40% - Cabernet Sauvignon 40% - Sangiovese 20%
<b>Altitude</b>	250 - 350 mt a.s.l.
<b>Exposure</b>	South-West
<b>Soil</b>	Medium texture, Alberese based, stony slightly clayey
<b>Pruning system</b>	Spurred cordon
<b>Density</b>	5000 plants/ha
<b>Age of vineyard</b>	10 – 20 years old
<b>Crop Yield/ha</b>	6,0 t.
<b>Harvest</b>	Merlot first days of September, Sangiovese and Cabernet first days of October, by hand
<b>Alcool</b>	14,5%
<b>Vinification</b>	Alcoholic fermentation and maceration are made in glass-lined concrete tanks for 30 days at a controlled temperature 28°C – 30°C. Malolactic fermentation starts spontaneously between November and December.
<b>Barrel Ageing</b>	Medium toasted French oak barriques and tonneaux for 12 months
<b>Bottle Ageing</b>	6 months at least
<b>Wine profile</b>	Limpid, intense deep ruby red with purple straw. Complex aroma, fruity, cherry confiture, blackcurrant, tomatoes leaf, spicy with vanilla and coffee notes. Full body, warm, smooth, persistant, elegant.
<b>Best combined with</b>	Venison, barbecued meat. Meditation
<b>Temperature of service</b>	18°C
<b>Annual production</b>	2.000 bottles



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