



organic wine

CAMPARO

VINO BIOLOGICO



Langhe Rosso

Denominazione di Origine Controllata

Grape variety: 50% Dolcetto, 25% Nebbiolo, 25% Barbera

Growing location: Diano d'Alba and La Morra

Average age of vines: 20/40 years

Vineyard aspect: east, south-east

Soil: clayey-calcareous, calcareous-siliceous; marl of Diano

Average vineyard elevation: 250 a.s.l.

Yield in grapes per hectare: 8-9 tons

Method of vinification: harvested by hand in boxes in September/October. The varieties are pressed and vinified separately according to their individual characteristics. Traditional fermentations with daily pumping of the must over the cap for at least 15 and up to 30 days, depending on the variety.

The wines are then drawn off, and the dolcetto is transferred into steel tanks while the Barbera and Nebbiolo mature for 12 months in casks of French oak holding 25 hl and/or second/third-fill French oak barriques.

The wines are then blended before being cellared for a further six months in stainless steel tanks. Cellared in Bordeaux bottles with natural corks for another 6 months prior to release.

Store: vertically, in a cool, dry place.

TASTING PROPERTIES

With its intense varietal red colour, the wine brings together and highlights all the aroma and tasting qualities of the three different varieties.

Perfect throughout a meal, going well too with bigger meat dishes.



Azienda Agricola CAMPARO - di Mauro Drocco
Via Carzello, 21 bis - 12055 DIANO D'ALBA (CN)
Tel e Fax +39 0173 231777

www.camparo.it mail: info@camparo.it

