

## CAMPOSTARNE VALTENESI 2019



Valtènesi DOC

## BLEND

50% Groppello Gentile, 30% Marzemino, 15% Sangiovese, 5% Barbera

#### Soil Structure

Gravelly moraine with presence of clay

## AVERAGE AGE OF VINES

30 years

#### VINE TRAINING SY

Guyot

#### SEASONAL WEATHER 2019

A year characterized by a spring with little rain and an April that curiously whitened the mountains above 1100 metres. The following months were truly atypical for an area known for its temperate climate. May brought frequent rainy showers and in June temperatures soared above 37°C... Traditional tillage of the land ensured the July rains were providentially absorbed by our vineyards avoiding any dangerous drought stress. Slightly late flowering and production below expectations. The lush foliage promoted greater sugar content and fast ripening. An excellent harvest of splendid ripe grapes, with well-shaped and juicy fruits and a balanced and harmonious relationship between freshness and sweetness.

## HARVEST

Always by hand.

In the first light of dawn, when the air and fruit are coolest, in order to preserve the crispness of the grape skins.

# VINIFICATION

Traditional, on skins, with regular fermentation and prolonged maceration, allowing Campostarne to acquire more elegance, structure and taste complexity.

#### AGEING

100% of the wine ages in 228-litre old white oak casks for about 12 months, before spending six months resting in the bottle.

#### TASTING

**COLOUR**: Deep ruby red, crystalline and intense.

**BOUQUET**: An invitation of violets and ripe red forest fruits. Pervasive, welcoming spirit with spices, pepper and roasted nuts. **PALATE**: Evident, vertical and sinuous tannins. Excellent harmony and structure, with a pleasantly textured sensation. Full length and

ersistence

Excellent structure and freshness defining the particular character.

#### **PAIRING**

Ideal with cured meats and medium-mature cheeses. Stuffed pasta such as ravioli and fresh-egg pasta with ragout, carpaccio, carne salada and beef tartare. Beef in oil and furry game, mixed boiled meats with sauces.

### RECOMMENDATION OF CHEF SERGIO MEI

Brescia-style skewer with polenta.

