



Campolòu

White wine

Berry&Berry

Pigato grape variety

Campolou, Balestrino (SV) vineyard



Campolòu is a vineyard located in the oldest vineyard area of Balestrino, where the Marquis Del Caretto already produced his favourite white wine.

By choice it does not fall into any denomination, and it is a Pigato vinified with the ambition of pushing this grape variety beyond the limit.

COLOUR

Clear and intense straw yellow.

BOUQUET

Tertiary aromas of ripe fruit, hydrocarbons, and flint.

PALATE

Savory and fresh, balanced by a pleasant softness.

SOIL TYPE

Clay.

EXPOSITION

South.

CULTIVATION SYSTEM

Guyot.

PLANTS PER HECTARE

5000

YIELD PER HECTARE

80 q

SERVING TEMPERATURE

12°C

FIRST HARVEST

2014

HARVEST TIME

First ten days of October.

VINIFICATION AND AGEING

In white. Fermentation 15 days 70% in steel at controlled temperature. Aged 6-8 months on the lees, 3 months in the bottle.

