Campo Camino

Merlot Riserva DOC Venezia



In vineyard

A single-varietal Merlot that expresses both a strong varietal identity and a marked territoriality. Produced from a selection of our best clones, whose production loads are intensely reduced in order to achieve the perfect phenolic maturity. The absolute priority is to achieve a perfect grape at the time of harvesting since this condition is a prerequisite for lengthy maceration, during which the colourants, flavourings and tannins will pass from the skins and pips to the wine in order to create its structure.

In cellar

Maceration of the grapes lasts for 20-22 days. At the end of this stage malolactic fermentation takes place, which provides roundness and softness Ageing takes place in 30 hl barrels for 12 months and concludes with a further 4 months of ageing in bottles.

Tasting notes

Campo Camino is a single-varietal Merlot with an intense red colour and purple hues, it has a broad and interesting scent to balance its fruity and spicy hints. On the palate, it is velvety, full-bodied and harmonious, with excellent structure; notes of plum, black pepper and blackcurrant.

Plus

This Riserva Merlot represents one of Bosco del Merlo crus, with great balance and elegance.

What does “Campo Camino” mean?

It is the name of the high chimney of the old brick furnace that prove the great presence of clay in this soil.

Pairings

Great with braised or roasted red meat, with grilled meat and middle-aged cheeses or with frico (a frulian dish made of cheese, potatoes and onions cooked together). Especially good with alpine cheese.

Serve at 18 °C

I MIGLIORI VINI ITALIANI – Luca Maroni

Luca Maroni
94 points

Bibenda
4 grappoli

GAMBERO ROSSO

Gambero Rosso
2 bicchieri

14% Vol.
Bottle sizes: 0,75 l - 1,50 l
Sugars: 1,5 g/L (+-1,5)

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