



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Campaccio Toscana IGT

70% Sangiovese, 20% Cabernet Sauvignon, 10% Merlot. Intense, ruby red. Aromas of cherry and plum are complemented with notes of licorice, pepper and spices. The palate is mouthfilling, persistent, and balanced, thanks to smooth tannins that are well integrated with the structure. An iconic wine with a long finish. Remarkable aging potential.

"In the local dialect, *campasc* (for Campaccio) means poor, rough field. The name represents the fundamental link between the soil and the vine, which gives its best in poorer soils."

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**Wine exported to:** Bermuda, USA, Puerto Rico

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## Most recent awards

**JEB DUNNUCK:** 93

**ROBERT PARKER:** 93

**WINE ENTHUSIAST:** 91

**JAMES SUCKLING:** 92

**VINOUS:** 90

**LUCA MARONI:** 92

**WINE ADVOCATE:** 93

**WINE SPECTATOR:** 92

**THE INTERNATIONAL WINE REVIEW:** 92

**INTERNATIONAL WINE CELLAR:** 90

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## Winemaking and Aging

Grape Varieties:	70 % Sangiovese, 20 % Cabernet Sauvignon, 10% Merlot
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Two weeks
Type of yeast:	Selected
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Traditional with délestage
Length of maceration:	Two weeks
Malolactic fermentation:	Yes
Fining agent:	Vegetal gelatin
Aging containers:	Oak barrels
Container size:	300 L
Container age:	New
Type of oak:	French
Bottling period:	Springtime

Aging before bottling:	12 months
Aging in bottle:	12 months
Closure:	Natural Cork

## Vineyard

Organic:	No
Vineyard name:	Campaccio
Vineyard location:	Maremma, Toscana
Vineyard size:	25 hectares (62 acres)
Soil composition:	Clay loam, rich in minerals, such as iron and magnesium
Vine training:	Spurred cordon
Altitude:	459-525 feet (140-160 meters) above sea level
Vine density:	2,260-2,510 plants per acre
Yield:	1kg/vine
Exposure:	Southwest and southeast
Years planted:	1999-2011
Age of vines:	8-20 years old
Time of harvest:	September/October
First vintage of this wine:	1988
Total yearly production (in bottles):	40,000



# Tasting Notes and Food Pairings

Tasting notes:	Intense, ruby red. Aromas of cherry and plum are complemented with notes of licorice, pepper and spices. The palate is mouthfilling, persistent, and balanced, thanks to smooth tannins that are well integrated with the structure. An iconic wine with a long finish. Remarkable aging potential.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with red meats, game, and aged cheese.
Aging potential:	Over 15 years
Alcohol:	14%
Winemaker:	Vieri Vannoni and Luano Bensi