

# CAMPO ALLA SUGHERA

Igt Toscana Rosso

## *Emotion of a terroir*

Produced from the winery's best Petit Verdot and Cabernet Franc grapes, our **Super Tuscan** represents the highest expression of Campo alla Sughera's land, the pure *emotion of a terroir* that reveals itself as an elegant wine, rich in extracts and polyphenols; sensory finesse and full maturity are achieved through a slow refinement in French oak barrels, followed by aging in the bottle. A wine produced only in the best vintages.

#### PRODUCTION AREA

Campo alla Sughera,  
Bolgheri

#### PLANT DENSITY

9500 vines/ha

#### AGING

18 months in  
barriques and 18  
months in the bottle

#### BLEND

Petit Verdot  
e Cabernet Franc

#### HARVEST

Manual in  
15kg crates

#### SERVING TEMPERATURE

20 °C

#### SOIL

Sandy-clayey,  
alluvial

#### VINIFICATION

20-25 days in stainless  
steel at a controlled  
temperature of 28 - 30 °C

#### VINE TRAINING

Spurred cordon

#### SENSORY NOTES

Ruby red with garnet reflections, the nose is striking for its finesse and great balsamic character, with hints of ripe black fruit, pepper and hay. In the mouth, the beginning is soft with velvety and never intrusive tannins, wrapped in a beautiful freshness given by a lively and savory fruit.

#### PAIRING

Spit-roasted meats, porchetta, Fiorentina steak with chard flan or steamed asparagus. It goes perfectly with first-courses with turnip and sausage sauces, which capture the vegetable notes. It pairs well with medium-aged cheeses.

