

CAMPOGRANDE



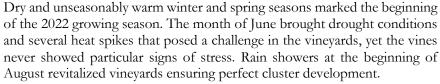
Classification

Orvieto DOC Classico

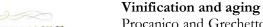
Vintage

2022

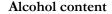
Climate



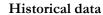
At harvest, the fruit was healthy, well-balanced with an excellent aromatic profile. The grape harvest began during the last half of September.

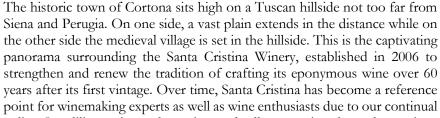


Procanico and Grechetto grape varieties were harvested separately, brought to the cellars for destemming and then gently pressed. The must was chilled to a temperature of 10 °C (50 °F) to favor natural clarification. The must was then transferred into temperature controlled stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 18 °C (64 °F). The wine was aged in stainless steel tanks at a controlled temperature of 10 °C (50 °F) up until bottling.



12 % by Vol.





commitment to achieving the finest quality. Our diligent vineyard practices and cellar operations have always given us the drive to continue with innovation and research in exploring indigenous as well as international grape varieties. Our wines are original yet highly distinguishable for their unmistakable artisanal style, the result of a strong connection between the vineyards, terroir and man's perseverance and passion.

Campogrande is crafted from the vineyards in Orvieto's historical area in the Orvieto Classico DOC appellation, in Umbria, and interprets the elegance and typicity of this region widely acclaimed for the production of fine white wines.



Campogrande 2022 is straw yellow in color. The nose is intense with pleasant fruity notes of tropical fruit and peaches together with delicate floral hints of chamomile. The palate is fresh, savory, and supple. The finish delivers an aftertaste that echoes fruity notes perceived on the nose.





