

Azienda Agricola Campochiarenti
MEDAN s.s.

Località Campochiarenti 15
53037 San Gimignano (SI) – Italia



Vivi IGT Toscana

Varieties:

Sangiovese 55%, Merlot 35%, Cabernet Sauvignon and Franc 10%

Exposure:

south, south-west along a hill at an altitude of 200-250m above the sea level. The soil is composed by silt and sand with low percentage of clay.

Harvest:

The selected grapes are manually picked up

Production:

4000 kg per hectare

Winemaking method:

Each variety is fermented by itself in glazed cement basins with a capacity of 50hl at a temperature between 27 and 30 Celsius degree. The maceration lasts 20-30 days with frequent delestage and pumping over. After the blend the wine ages for at least 24 months in small oak barrels (550 liters), then refines in bottles for 6 months.

Gradation:

14 %

Awarded at Ultimate Wine Challenge 2012

Excellent Highly recommended 92 points