



# CAMPO MAMANTE

## WHITE SWEET WINE

This white sweet wine is obtained from a single "cru Campo Mamante" vineyard, located at 150 mt a.s.l., in Bertinoro the heart of Emilia-Romagna region.

### THE VINEYARD

|                         |  |
|-------------------------|--|
| GRAPE VARIETY           | ALBANA 100%  |
| VINEYARD                | CRU CAMPOMAMANTE   |
| SOIL                    | CLAY AND CALCAREOUS  |
| Surface of the vineyard | 1.5 Ha   |
| Age of vineyard         | 15 Years   |
| Sun exposure            | East, South-East   |
| Vineyard height         | 150 m asl  |
| Density of plantation   | 4000 Plants/Ha   |
| Average yield           | 1,5 Kg/Plants  |
| Pruning                 | Runner system  |
| Harvest                 | Harvest 2nd & 3rd Decade of September<br>when the grapes are fully ripped.<br>Traditional hand picking |

### WINEMAKING

MACERATION Controlled temperature approx 14° C.

FERMENTATION In steel tanks.

MALO-LACTIC FERMENT None.

AGEING 6 months in stainless steel tank, then gets bottled.

YEARLY PRODUCTION Approx. 3,000 bottles.

### TASTING NOTES

Intense yellow colour with golden reflections. Typical aromas of apricot and herbs. Harmonious and well balanced in crispy acidity and sweetness.

### FOOD PAIRINGS

Excellent with cheese and desserts in general.

### SERVING TEMPERATURE

10-12 °C