

# AGRICOLA CAMPINUOVI MONTECUCCO SANGIOVESE



100% Sangiovese. Deep ruby red color. Aromas of raspberry and cherry with tobacco, sandalwood and herbal notes. Flavors of black currant with balsamic notes, earth and tobacco. Wonderfully silky and concentrated with soft, well-balanced tannins. Great with food; try paired with main courses, quiches, white or red meats, or medium seasoned cheeses. Organic/Biodynamic.

Located in south Tuscany in the Montecucco region, 12 miles from Montalcino in the village of Cinigiano. On a hillside with south-southwestern exposure, the 57-acre estate has 17 acres of vineyards, planted at the beginning of 2002. They are 350-450 meters above sea level and equidistant between Mount Amiata and the Tyrrhenian Sea, which causes a vortex of particular thermal currents—very important in the growing season. The vineyards have a wide variety of soil: sandstone-derived soils rich in organic matter, sandy clay with calcareous conglomerates, silty clay, and marl-derived clay soils. Abundant water flows in the subsoil, and the clay components retain it. Vineyard management is organic and biodynamic. The grapes are harvested by hand at optimal maturity and immediately brought to the cellar for destemming and crushing. Grapes are vinified separately by variety and plot. Spontaneous fermentation conducted by native yeasts in oak vats. Aged 12 months on the second lees. Afterward, bottling is completed without clarification or filtration. Fining in the bottle for a minimum of three months.

Daniele Rosselini and Nadia Riguccini started Campinuovi in 2000. After extensive research in different areas of Tuscany, they identified in the land the perfect spot to turn their dream—producing an “authentic wine” with a personality deriving from the connection between the land and human labor—into reality. The core business is viticulture, followed by a small production of honey and extra-virgin olive oil. Daniele holds a degree in Agricultural Science and specializes in Viticulture and Oenology. He has years of experience winemaking. Both of Nadia’s parents are farmers who passed their passion to her from childhood. She holds a degree in Agricultural Science and her major interests are organic farming and biodynamic agriculture. She also has a second degree in Herbal Medicine. They run the business together, from the vineyard to the sales & marketing. Campinuovi is a hilly and unspoiled land, surrounded by woods, olive groves and vineyards, where the Monte Amiata hills slope to the Maremma plain and the sea can be seen on the horizon. A small estate with a faithful expression of the *terroir*.

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## Tasting Note:

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## Shelf Talker:

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