

# Campo alle Rose

Campo alle Rose is the harmony of Mediterranean influences. A unique expression of five traditional varieties – Albarola, Trebbiano, Malvasia, Ansonica and Vermentino. The vines are cultivated from three small vineyards, facing the south, with wild rose bushes adorning each row and pleasantly exposed to the caress of the marine breeze. The result is a wonderful full-bodied wine, crafted as a painting of Van Gogh or Cezanne, with an intense straw-yellow color, accompanied by a nose of exceptional flavors of ripe fruits – yellow peach and pineapple – and exotic notes of tropical fruits, and a hint of light-amber flower. On the palate reveals a great richness that leads to an aromatic and mineral finish.

*“That are the roses that paint in May the rows in red  
That tempting fragrance of swept petals in the wind  
That thought that bloomed them precisely where I dreamed them.”*

Stefano Salvetti, Winemaker & Owner



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Appellation	Liguria di Levante IGT Bianco
Grape Varieties	50% Vermentino, 20% Malvasia, 10% Albarola, 10% Trebbiano and 10% Ansonica
Vintage	2018
Bottles produced	3.000
Age of vines	10 years on average
Elevation	20mt a.s.l.
Density	7.000 ceppi/Ha
Vintage Notes	The 2018 growing season was characterized by abnormally temperature leap and frequent rainfall, leading to an abundant vegetation and a rich production. The summer was hot with very little rain, followed by a sudden wet heat in August that brought us about an early green harvest to reduce yields, and to create perfect ripening conditions. The harvest began in the first days of September, building up wines of great finesse and elegance.
Vinification	The harvest was between the second and the third week of September. The clusters were hand-picked into 15kg boxes and then selected by hand before destemming, followed by maceration for 8 days. The alcoholic fermentation took place in stainless steel tanks at temperatures around 18°C for about 50 days. The wine then stayed on its noble lees for about 4 months before bottling. The wine naturally settled without any clarification.
Ageing in bottle for	4 months
Alcohol/Vol.	14,5%
Total acidity	5,00
pH	3,32
Formats	750ml 6 pk carton box

Sulphites are below the organic standards.

