



Azienda Agricola Camparo

# Langhe Rosso

With its intense varietal red color, the wine brings together and highlight all the aroma and tasting qualities of the three different varieties. Dolcetto 50%

Nebbiolo 25%

Barbera 25%

### Appellation

### Langhe DOC

# Vineyard

The position of the vineyards with their south to south-easterly aspect and the clay-calcareous and calcareous-siliceous soils with marl of Diano provide excellent conditions for the growing of long-lasting organic wines with great structure.

Vineyard elevations of 820 feet asl and average vine age is between 20 to 40 years.

## Vinification

Harvested by hand in boxes in September/October. The varieties are pressed and vinified separately according to their individual characteristics. Traditional fermentations with daily pumping of the must over the cap for at least 15 and up to 30 days, depending on the variety. The wines are then drawn off, and the Dolcetto is transferred into steel tanks while the Barbera and Nebbiolo mature for 12 months in casks of French oak holding 25 hl and/or second/third-fill French oak barriques. The wines are then blended before being cellared for a further six months in stainless steel tanks. Cellared in Bordeaux bottles with natural corks for another 6 months prior to release.

# **Pairing**

Perfect throughout a meal, but going very well with richer meat dishes.



Camparo has been dedicated to wine-growing for three generations, and they do it with passion, following a production philosophy that has always been founded on the values of natural management of the soil and the uncompromising wholesomeness of the winemaking process. In the year 2000 Mauro harnessed these intrinsic values by taking the major step of obtaining "organic farming" certification and becoming one of the first in the Langhe to opt for this production philosophy.

The secret of the success of this family business lies today in continuing to draw on tradition, whilst always looking to the future and being ready to engage openly with the challenges of our times.