



BARONE RICASOLI

CAMPO CENI IGT TOSCANA

Campo Ceni was created to complete the stylistic approach of which Casalferro and Torricella are important representatives. It is a relatively young wine whose quality and pleasantness come from the freshness of its fruit.



2010

Blend

Sangiovese, Merlot, Cabernet

Fermentation temperature

24°-27°C

Length of maceration: 12/16 days

Ageing

80% in wood, 20% in steel

Tasting notes

It is a very pleasant fresh wine matching complexity and youth. Ruby red. A fresh red fruit bouquet with highlights of strawberry, cherry but also spices such as cinnamon. Full-bodied, soft to the palate with good acidity, minerality and persistence. A wine to enjoy every day.

Traditional weather conditions with a cold and snowy winter, a rainy spring, a hot summer and the changeable months of September and October lead to the 2010 harvest. The first buds opened towards mid-April while the veraison, even though late compared to previous years, was homogeneous on all the bunches. The ripening of the grapes was balanced and high concentrations of sugar and anthocyanins were present in the bunches.