

CAMPOSTARNE VALTENESI 2021



APPELLATION

Valtènesi DOC

BLEND

50% Gropello Gentile, 30% Marzemino, 15% Sangiovese, 5% Barbera

SOIL STRUCTURE

Gravelly moraine with presence of clay

AVERAGE AGE OF VINES

30 years

VINE TRAINING SY

Guyot

SEASONAL WEATHER 2021

In 2021, the Mediterranean climate and the particular features of the Valtènesi area of glacial origin had a positive influence on the seasonal weather pattern and all phenological phases. Finally, the delay of at least 15 days in flowering compared to recent years made it possible to postpone the harvest until a more traditional period. On 18 May, the plants had shoots of only 30/40cm and 5/6 leaves, leaving hope for a return to a later and therefore cooler harvest. The well-distributed spring/summer rainfall favoured the respective historical inner and lake slopes with south/east exposure, compared to the outer slopes exposed to the south/west, thus equalising the ripening index. The minimum and maximum temperatures at the beginning of veraison on 5 August (min. 15° - max. 32°) were somewhat unusual. A slight hailstorm on 29 July affected a small part of some of our vineyards located in seven municipalities of the Valtènesi. As has been the case for some years now, the grapes were picked by hand in order to obtain the best from the ripe bunches. Excellent quality with production again reduced by 20%.

HARVEST

Always by hand.

In the first light of dawn, when the air and fruit are coolest, in order to preserve the crispness of the grape skins.

VINIFICATION

Traditional, on skins, with regular fermentation and prolonged maceration, allowing Campostarne to acquire more elegance, structure and taste complexity.

AGEING

100% of the wine ages in 228-litre old white oak casks for about 12 months, before spending six months resting in the bottle.

TASTING

COLOUR: Deep ruby red, crystalline and intense.

BOUQUET: An invitation of violets and ripe red forest fruits.

Pervasive, welcoming spirit with spices, pepper and roasted nuts.

PALATE: Evident, vertical and sinuous tannins. Excellent harmony and structure, with a pleasantly textured sensation. Full length and persistence. Excellent structure and freshness defining the particular character.

PAIRING

Ideal with cured meats and medium-mature cheeses. Stuffed pasta such as ravioli and fresh-egg pasta with ragout, carpaccio, carne salada and beef tartare.

Beef in oil and furry game, mixed boiled meats with sauces.

RECOMMENDATION OF CHEF SERGIO MEI

Brescia-style skewer with polenta.