

campoleone IGT

description:

Campoleone is a red IGT from Umbria and is the primary wine of the estate. It is 50% Sangiovese and 50% Merlot. The new vineyards have a density of 5,500 plants per hectare and the yield per plant is never over 1 kilogram of fruit. Maceration on the skins lasts for 22 days. Malolactic fermentation follows in new French barriques, where the wine is allowed to rest 12 months in the same barriques. The two varietals are kept completely separate until the cuvée is assembled. The wine is then bottled and allowed to rest 6 months.

region:



umbria



producer:

Lamborghini

grape varieties:

50% Sangiovese and 50% Merlot

altitude:

250m A.S.L.

alcohol:

13.50%

tasting notes:

This Merlot/Sangiovese blend has an extraordinary perfume of saddle leather, smoke, cassis, prunes, and plums. A rich full-bodied, voluptuously-textured wine, with layers of concentrated fruit and sweet tannins. A magnificent seamless finish with a huge, explosive long finish. It is a wine of great stature as well as intensity.

The
WINE
ADVOCATE

2004 Campoleone 92 points

2001 Campoleone 93 points

2000 Campoleone 95 points

GAMBERO ROSSO

2004, 2001, 2000 Campoleone

2003 Campoleone

Wine Spectator

2002 Campoleone

91 points



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