



CAMPO MACCIONE

TUSCANY, ITALY



In 1998, the Zingarelli family, driven by their far-sighted entrepreneurial approach, decided to explore an area where the winemaking tradition has exceptionally ancient roots – the Maremma. Within the zone of Morellino di Scansano, the Zingarelli family purchased the 80-hectare Campo Maccione estate in order to cultivate Sangiovese, Cabernet Sauvignon,

Merlot and Syrah grapes with modern planting systems featuring 6000 plants per hectare. The dry, hilly land – together with the area's mild climate – favor a perfectly-timed ripening of the grapes, while the brackish sea air is essential for the development of the specific aromatic characteristics. In 2003, Casa Maria Farm (67-hectare close to the Campo Maccione vineyards) was acquired to expand total Maremma vineyard holdings. This farm was chosen specifically for the cultivation of white varietals and today serves as the source of Campo Maccione's 100% Vermentino.



THE ZINGARELLI FAMILY

Morellino di Scansano DOCG
Vermentino Maremma Toscana DOC

- Second and third generation of the Zingarelli Family – Sergio, Daniela and their children Andrea and Giulia – continue the family passion for delivering the very best in the Chianti Classico and Maremma areas. Since 1998, the Zingarelli family has been dedicated to championing Maremma wines.
- With 1,500 acres across six estates in Tuscany, the Zingarelli family are advocates of quality across all aspects of Sangiovese winemaking and appellations. The Maremma Toscana area is a land well worth discovering, wisely and skillfully used for viniculture and winemaking since the time of the Etruscans, with an unrivaled wealth of history, culture and areas of yet untamed wilderness.
- Campo Maccione produces a deep portfolio of Tuscan wines of exceptional quality and value year after year, and which consistently garner 90+ scores from top wine media.

CAMPOMACCIONE

FAMIGLIA
ZINGARELLI



CAMPO MACCIONE



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MORELLINO DI SCANSANO DOCG

Tuscany (Morellino di Scansano DOCG), Italy

- 90% Sangiovese, 10% Cabernet Sauvignon
- Morellino (the local name for Sangiovese) from this part of Tuscany produces deliciously juicy and drinkable wines that blend particularly well with warm weather-loving international varieties like Cabernet Sauvignon
- Grapes are carefully selected at peak ripeness, then vinified with the latest temperature-controlled fermentation techniques for 12-15 days in stainless steel
- Bottled in oxygen-free environment, to promote the balance and elegance of the tannins
- Clean and bright aromas of red cherry, wild berry, and dried herbs. Full and soft on the palate with velvety tannins and a harmonious finish
- A wine for all courses, it is particularly suited to pair with pastas, savory entrees and roasted red meats



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VERMENTINO MAREMMA TOSCANA DOC

Tuscany (Maremma Toscana DOC), Italy

- 100% Vermentino
- Grapes are sourced from the Casamaria vineyard in Maremma, where warm, dry Mediterranean sea breezes foster the development of a distinctive freshness and minerality
- Grapes picked very early in the morning and preserved in an oxygen-free environment to preserve freshness. Soft pressing of the grapes to avoid over-extraction
- Floral and bright on the nose with aromas of acacia, yellow-fleshed stone fruits, and lime zest. Fresh and round on the palate, reflecting the nose with saline and mineral undertones. Persistent and well-balanced
- This aromatic and refreshing white wine is a splendid companion for spicier dishes, white meat, fish, and vegetable entrees



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