



# CAMPO MACCIONE

## MORELLINO DI SCANSANO DOCG 2021

### BACKGROUND

Tenuta Campomaccione, in the province of Grosseto, was the Zingarelli family's first acquisition in Tuscany's Maremma. The estate's potential to yield viticultural results of the finest quality was immediately apparent, and in 1999 the Zingarelli family began the task of identifying and planting the best parcels for Sangiovese, Cabernet Sauvignon, Merlot, Syrah, and Vermentino.

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.

### APPELLATION

Tuscany (Morellino di Scansano DOCG), Italy

### VARIETAL COMPOSITION

90% Sangiovese, 10% Cabernet Sauvignon

### TERROIR NOTES

The Maremma Toscana area has been wisely and skillfully used for viticulture and winemaking ever since Etruscan times. Wines are produced across the entire Province of Grosseto with 8,770 hectares of vineyards. The Campo Maccione estate covers a total surface area of 79.5 ha, 25.3 ha of which are vineyards. It is situated six miles from the Mediterranean Sea at 250–300ft asl. A cooler climate, perfect for fresh fruity reds.

Northwest exposure provides ideal diurnal temperature ranges and a long and cool growing season; Western exposures have a warmer growing season, with beneficial winds from the sea. Soils are composed of sand, enriched with quartz and limestone.

### WINEMAKING & AGEING

The grapes are carefully selected at peak ripeness, then vinified with the latest temperature-controlled fermentation techniques (65-68°F) for about 12/15 days in stainless steel.

Malolactic fermentation and refining on the lees for few months in cement tank before bottling in oxygen-free environment, to promote the balance and elegance of the tannins.

### TASTING NOTES

Brilliant ruby red. 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.

### WINEMAKER

Luca Francioni

### TECHNICAL DATA

Alcohol  
14%

## CAMPOMACCIONE

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