

# CAMPALLIANO

I.G.T. Marche Rosso

Montepulciano 90%, Sangiovese 10%

In the 1000s, the municipality of San Paolo di Jesi was identified with the name of **Pieve di Versiano**.

In 1295 the territory was divided into 8 parish churches and seven other small churches, some of which were monastic, among these there was the **church of Campalliano**.

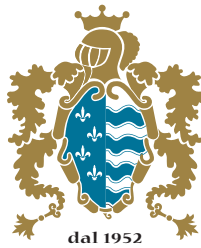
**Produced with 90% Montepulciano grapes and 10% Sangiovese, it is the wine we dedicate to our territory.**

A strict selection of **the best bunches fermented in steel and then refined in small wooden barrels**, give our wine a **full, dense and full-bodied character, with delicate tannins**.

## VIGNAMATO

**Az. Agricola Vignamato** Via Battinebbia, 4 • 60038 San Paolo di Jesi (AN)

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dal 1952



## COLOUR

Intense ruby red colour with garnet red highlights.



## FRAGRANCE

Full-bodied, elegant with red berried-fruit undertones and a spicy nuance.



## FLAVOUR

Well-balanced, strong and full-bodied with elegant tannins and velvety texture.



## SERVING SUGGESTIONS

It is perfectly served with important meat dishes, wild game and aged cheeses.



## SERVING TEMPERATURE

16°/18° C

## Region and Climate

### Place of production

Proprietary cellar, on the hills of the Jesi Castles (San Paolo di Jesi), in the Marche region.

### Surface

1.50 Ha

### Municipality

San Paolo di Jesi

### Altitude

250 meters above sea level

### Exposure

South – East

### Soil texture

Clayey medium-bodied

### Plants per Ha

4.000

### Vine training system

Spurred cordon, guyot

### Year of plantation

2003

### Farming

Organic

## Wine Making and Fining

### Yield per Ha

6/7 tons

### Harvesting period

Second decade of October.

### Harvesting method

Manual, in crates.

### Pressing

Soft

### Fermentation

Steel

### Fermentation temperature

Controlled at 24°/26° C

### Fermentation length

Around 15-18 days

### Malolactic fermentation

Yes

### Fining

In barrique for 8/10 months (depend on vintage)

### Ageing in bottles

6 months

### Production

Long-ripened grapes are harvested by hand, only selecting the best clusters and are immediately after processed, destemmed and softly pressed. Fermentation takes place in small thermo-conditioned tanks with daily punching down the cap. Once the malolactic fermentation is completed, the wine is aged for 8/10 months in small barrels.

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