



# CAMIGLIANO



## GAMAL ROSA IGT Sheet vintage 2020 BIO

### *Indicazione geografica tipica*

#### DESCRIPTION

#### SHEET VINTAGE 2020 BIO

CLIMATE : The 2020 harvest brought reduced yields, but the grapes presented an excellent balance and a perfect health condition. In Camigliano we have wines with very intense colors and aromas, with great balance and personality, even with the passage of time during aging. The vintage began with a rather mild winter. Spring was very good in terms of climate, with abundant rains, but which did not affect the health status of the plants, which also developed with excellent and robust vegetation. The spring rainfall allowed the accumulation of important water reserves in the soil, which helped the plants to overcome a hot and dry summer, without rain and with rather high heat peaks, with peaks above 40 ° C between July and August. .. Fortunately, rain occurred at the end of August, which rehydrated the soil and vegetation; then the month of September (fundamental for Sangiovese) was fabulous and the climate allowed for a fantastic ripening of the grapes. The wines obtained have really important tonalities and intensities, among the best in recent years; The acid component is evident, and the freshness of the aromas is manifested from the first tastings; these two components: a remarkable structure and freshness, but already in great balance. We hope for one of the longest-lived vintages of recent years

HARVEST: : last week of August

GRAPE: 80% sangiovese, 20% shiraz

VINIFICATION: fermentation in steel vats at controlled temperature, fermentation temperature: 12-14 ° C, batonnage on the lees for 4 months at a temperature of around 12 ° c

PRODUCTION: 1.500 bottles

ANALYSIS: Alcool svolto(%): 11,8i70, Acidità totale (g/lt.): 7,5, Acidità volatile (g/lt.):0,40, SO2 Libera (mg/lt.): 34, SO2 Totale (mg/lt.): 88, pH: 3

DESCRIPTION: good aromas, with floral notes and an ethereal background. The flavor is enveloping, has mineral notes, combined with a great drinkability and persistence. The sustained acidity of this wine leaves a pleasant sensation of freshness in the mouth.

GASTRONOMIC ACCOMPANIMENTS: it is served around 8-10 ° C, excellent as an aperitif in combination with salty and fried snacks

### Reviews and valutations

## falstaff

Intense onion skin pink with a light old pink. On the nose of peach, also a hint of sugar melon, a hint of spice in the aftertaste. Spicy green on the palate and slightly vegetal, very acidic, also dries in the rear area, should definitely remain for a few more months.



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