



# 2022 CAMPO STIVALE

IGT Veneto Bianco Garganega - Map. 2



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA



The name Campo Stivale derives from the initial shape of the Chardonnay vineyard, which due to its shape is reminiscent of the shape of a boot.

<p><b>APPELLATION</b></p> <p><b>VINEYARD</b></p> <p><b>GRAPE VARIETY</b></p> <p><b>ALTITUDE AND EXPOSURE</b></p> <p><b>SOIL</b></p> <p><b>ACIDITY</b></p> <p><b>pH</b></p> <p><b>ALCOOL</b></p> <p><b>RESIDUAL SUGAR</b></p> <p><b>HARVEST</b></p>	<p>IGT Veneto Bianco</p> <p>Map 2</p> <p>100% Garganega</p> <p>220 m s.l.m. - Sud-Est</p> <p>Volcanic, mineral-rich basalts</p> <p>5.75 g/L</p> <p>3.35</p> <p>12.51 % vol.</p> <p>2.1 g/L</p> <p>14.09.2022</p>
<p><b>WINEMAKING</b></p>	<p>The grapes are collected in small boxes and sent to the vassel at cold temperature. After the soft pressure we leave the most decanting at controlled temperature. The fermentation lasts about 20 days at costant temperature about 14°. Then is conserved with lees contact using frequenting batonnage.</p>
<p><b>ORGANOLEPTIC PROPERTIES</b></p>	<p>Light, lively. Clear hints of grapefruit, litchi and acacia, orange peel, white peach, mango and pear. Closes on wet stones. Balanced acidity and freshness takes on the easy to drinking, with stone fruits hints and final citrus memories. Easy and pleasant wine.</p>
<p><b>HARVEST</b></p>	<p>The 2022 vintage was characterized by hot and dry spring and summer. However, our soil management, like grassing, can allow us to maintain a good humidity. In this way, the vine didn't suffer to much this condition. The season, which started early, showed an early harvest of about 10 days compared to the average.</p>
<p><b>PAIRING</b></p>	<p>Campo Stivale is indicated to aperitif and well pairing first and fish dishes. The temperature to better serve this wine is about 8-10 °C.</p>