

CAMPO AL MARE BOLGHERI ROSSO

2021/\$25.99



DESCRIPTION



Ambrogio and Giovanni Folonari are the heirs of a history that runs through much of Italian wine history. In the 1960s Nino Folonari bought farms in Greve in Chianti: Tenuta del Cabreo in 1967 and Tenuta di Nozzole in 1971. In the year 2000 Ambrogio and Giovanni Folonari, respectively son and grandson of Nino, founded their company, continuing the family history. Today the winery is present in the most important terroirs of Tuscany. From Chianti Classico to Maremma, from Bolgheri to Montepulciano, passing through Montalcino: in each estate an enhancement of the territory and of the cultivated varieties has been implemented, giving rise to wines that combine character, elegance and representation of the areas from which they originate.

"Ours - Giovanni Folonari, currently President of the company, tells us - is a family business that questioned itself in the various generational shifts, after the division of the year 2000. Since that date my family completely changed the strategy with respect to the past: it was able to analyze the market, create a real balance between history, traditions, and aspects related to marketing and commerce. The company listened to customers and offered high quality wines that knew how to meet the needs of the various markets. Currently, we feel we are wine artisans and the choices made thus far are proving us right."

"We have always sold our wines mainly in Italy - continues Giovanni. This is a great source of pride for us, also because Tuscan wine is present throughout Italy, our country thrives on

to manage the internal market, with all the agents scattered around the Peninsula. However, if our American customers come to Florence, it's a must to find our bottles on the shelves of the wine bars and in restaurants. Our customers are mainly restaurateurs, plus online sales. Digital, as we know, has had a strong increase in this last period, but this has not covered the losses due to restaurant closures. Our target market abroad is the United States. Of the 45% of exports, 30% goes to the States, followed by Canada, Germany, Switzerland and some new emerging markets. The hope is to start travelling again soon: digital contacts are fine, but wine also needs personal relationships, to see and be seen, to visit customers, to uncork the bottles in person."

"Our customers greatly appreciate our family-run company, but even more they appreciate the great value of having a company located in the best wine areas of Tuscany." In fact, as already mentioned, the wineries are many, starting with Tenuta di Nozzole, in Greve in Chianti, in the heart of the Chianti Classico. It's a farm dating back to the year 1300 with 385 hectares of land (90 of which are vineyards and 15 are olive groves) purchased by the Folonari family in 1971. The Chianti Classico declined in three versions plus a Vin Santo in addition to Chardonnay Le Bruniche and Il Pareto, made from cabernet sauvignon grapes. In the same property is also Villa di Nozzole, dating back to the 17th century and with Renaissance architectural references. The Tenute del Cabreo is also located in Greve in Chianti. The vineyards are located in two areas, one dedicated to Sangiovese and Cabernet, suitable for producing Cabreo wine, the other to Panzano where Chardonnay and Pinot Noir are grown. Campo al Mare is instead the property of the Bolgheri, 25 hectares from which two Bolgheri Rosso, a Rosato and a Bolgheri Vermentino are born. Just under 10 hectares is Tenuta la Fuga where Brunello di Montalcino reigns. Hence also a Rosso di Montalcino and a Riserva called Le Due Sorelle. Torcalvano is located in Montepulciano and gives rise to the Nobile, while Vigne a Porrone is the Maremma enclave: Sangiovese is the protagonist and in the bottle we find a Morellino di Scansano and a Montecucco of great personality.

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A blend of international grapes 82% Merlot, 6% Cabernet Sauvignon, 4% Cabernet Franc and 8% Petit Verdot grapes from the estate's production parcels, Campo al Mare stands out for its unique style. A great softness and wide flexibility in pairings.

Tasting Notes

Aromas:

bright and vibrant purple red, the tasting of the 2021 vintage reveals a large bouquet of aromas of red fruits.

Tasting: Favors of red fruit, fresh herbs, elegant note of milk-chocolate and vanilla. A crunchy mouth-feel with silky tannins on the palate and olfactory sensations again on the finish.

Pairing:

As with any wine and food pairing, you'll want to match bold with bold and choose flavors that either mirror or pleasantly contrast with one another. The high acidity and structured nature of the best Super Tuscan wines mean that salty and high-fat foods will pair well with most Super Tuscan blends. These are good examples: rich platters of foie gras, pâté, and older pecorino cheese, braised or grilled beef, pork, veal, lamb, hearty stew, vegetarian tomato-based dishes and lots of mushrooms, and meaty pizza.

Bolgheri D.O.C., Tuscany, Italy

