

CAMPORIGNANO

Frazione Monteguidi · 53031 Casole d'Elsa (Siena), Italy

Tel (+39) 0577 963915 · Fax (+39) 0577 963915

www.camporignano.it · info@camporignano.it



Fattoria Camporignano is in Casole d'Elsa, one of the most enchanting landscapes in Tuscany, at the centre of the triangle of land between San Gimignano, Siena and Volterra.

With a cellar and 10 hectares of vineyard surrounded by 30 hectares of splendid Mediterranean maquis, production at the farm is highly focused and selective, aiming to bring out the best of the peculiarities of the land, the vines and the most meticulous working techniques, both in the countryside and in the cellar.

Fattoria Camporignano produces three red wines: Camporignano, a young and soft wine, Mattaione, elegant and variegated, and Cerronero, a complex and structured wine. The production area is located on the Siennese hills. Here, at an average altitude of 300 metres above sea level, a small part of this clayey-calcareous land has been selected, typical of the area around Siena and called "Mattaione" in Tuscan dialect. Of marine origin, the land is very arid in summer, causing the root system of the vines to seek the mineral salts which give the wine its specific structure deep in the soil.

Fattoria Camporignano also has a wine tasting hall and a patio with fantastic view, ready to welcome visitors and wine enthusiasts.

The soil marine origin causes the vine's root system to seek deep in the soil the mineral salts that give the wine its specific structure. All vineyards were planted in 2000.

ENOLOGIST: Gabriella Tani

OWNER: Rustici Family



Red wines	available vintage	
"Camporignano" IGT Toscana	2007/8	page 2
"Cerronero" IGT Toscana	2006/7	2
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"Camporignano" Olio d'Oliva DOP Terre di Siena	2010	3
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"Camporignano" IGT Toscana

grapes 70% Merlot, 30% Sangiovese

production area Casole d'Elsa · Siena · Tuscany

annual production 9.000 bts/750ml

vineyards general information Average altitude (above sea level): 300 mts; Ground: Very cleyey and rich in limestone; Breeding: Spurred cord; Production per plant: 500 g



winemaking The two grape varieties are harvested separately and exclusively by hand. Also the winemaking process takes place separately, with brief maceration at low temperature (25° C) to exhalt the aromatic aspect. Then the wines are kept warm, at 18-20° C, to favourite malolactic fermentation natural development. Refining process takes place in stainless steel tanks for 6 months, and further 2-3 months in bottle.

organoleptical characteristics **Color:** intense ruby red. **Bouquet:** fruity notes varying from sour black cherry to blueberry. **Taste:** to the palate it is full, rich, with a good structure and a pleasant balance, very lively.

matching food Typical tuscan dishes, particularly with rich hors d'oeuvre and pasta with meat based sauces.

alc./vol. 13.5%

Tasting notes

"Cerronero" IGT Toscana

grapes 70% Merlot, 30% Cabernet Sauvignon

production area Casole d'Elsa · Siena · Tuscany

annual production 5.000 bts/750ml

vineyards general information Average altitude (above sea level): 300 mts; Ground: Very cleyey and rich in limestone; Breeding: Spurred cord; Production per plant: 500 g Merlot / 300 g Cabernet Sauvignon.



winemaking Merlot and Cabernet grapes are harvested one month apart and the winemaking process takes place separately in new french oaks. Then the grapes are subject to the fermenting process that uses the "original Camporignano yeast", a native yeast singled out as the one capable of guaranteeing in time the best performances, and gives the opportunity of avoiding commercial yeasts usage. Maceration lasts about 30 days. Minimum refining in bottle at 15° C: 6 months.

organoleptical characteristics **Color:** very intense and deep ruby red. **Bouquet:** cassis and wild berries fruity notes, with tobacco, spices and balsamic hints. **Taste:** extremely rich, thick tannins, soft and elegant and long lasting aromatic persistency.

matching food Dishes of important meats: poultry or game stews and roasts. Suggested serving temperature: 20° C.

alc./vol. 13.5%

Tasting notes

"Mattaione" IGT Toscana [from 2007 vintage, DOC Casole d'Elsa]

The name "Mattaione" originates from the Tuscan way of indicating those soils cleyey and rich in limestone. These ground characteristics, typical of Siena surroundings, is to be very rich in minerals, that gives the wine particular power and structure.

grapes 100% Sangiovese

production area Casole d'Elsa · Siena · Tuscany

annual production 8.000 bts/750ml

vineyards general information Average altitude (above sea level): 300 mts; Ground: Very cleyey and rich in limestone; Breeding: Spurred cord; Production per plant: 500 g



winemaking The winemaking process is carried out with delestage technique, maceration lasts 20 days at a temperature of 28° C. Then the wine is placed in 25 Hl oak barrels where it carries out malolactic fermentation and refines for about 12 months. Refining in bottle for at least 3 months at 15° C.

organoleptical characteristics **Color:** intense ruby red. **Bouquet:** fruity notes with vanilla hints. **Taste:** well balanced with elegant and persistant tannins, typical of a great Sangiovese.

matching food Typical Tuscan dishes, particularly with rich appetizers of salami and cheeses, steak and meat based dishes. Suggested serving temperature: 20° C.

alc./vol. 13.5%

Tasting notes

"Camporignano" DOP Olive Oil Extra Vergine

The **Terre di Siena DOP olive oil** adheres to the strict protocol of the Consortium that Fattoria Camporignano is part of.

The olive oil, produced in limited volumes, is packaged in 750 ml and 500 ml bottles.

Green and yellow in color, it is subject to chromatic changes over time. It is fruity to the taste and has bitter and spicy notes.

Tasting notes



2011 wine awards & reviews



VINI D'ITALIA 2011
Gambero Rosso
Slow Food

Camporignano 2008
Cerronero 2007
Mattaione 2008



I VINI DI VERONELLI 2010
Veronelli Editore

Cerronero 2007
Mattaione 2008
Camporignano 2009

90/100 ★★★★★ DT
87/100 ★★★ DT
85/100 ★★ DT



I VINI D'ITALIA 2010
by "L'Espresso Editore"

Cerronero 2007
Camporignano 2009
Mattaione 2008

15.5/20
15.0/20
15.0/20



ANNUARIO VINI ITALIANI 2011
by Luca Maroni

Mattaione 2008
Cerronero 2007
Camporignano 2009

IP 85
IP 85
IP 84



2010 wine awards & reviews



VINI D'ITALIA 2011
Gambero Rosso
Slow Food

Cerronero 2006
Mattaione 2006
Camporignano 2007



I VINI DI VERONELLI 2010
Veronelli Editore

Cerronero 2006
Mattaione 2007
Camporignano 2008

89/100 ★★★★★ DT
87/100 ★★★ DT
85/100 ★★ DT



I VINI D'ITALIA 2010
by "L'Espresso Editore"

Cerronero 2006
Camporignano 2008

15.0/20
14.5/20



2009 wine awards & reviews



I VINI DI VERONELLI 2009
Veronelli Editore

Mattaione 2006
Camporignano 2007

88/100 ★★★★★ DT
85/100 DT



I VINI D'ITALIA 2009
by "L'Espresso Editore"

Cerronero 2005
Camporignano 2007
Mattaione 2006

15.0/20
14.5/20
14.5/20