



Suveraia **Wines**

# Rosso di Campetroso

**Monteregio di Massa Marittima  
Controlled Designation of Origin**



Altitude: 70 meters

Exposure: south, south west

Grape varieties: 100% Sangiovese

Breeding system: Spurred cordon, Guyot

Density: 4000 jams/ha

Grape harvest: manual in boxes

Vinification: at a controlled temperature of 28°.

Refinement: 4 months in stainless steel, 50% of the wine matures 7 months in French oak barriques second-pass

Production: 8000 bottles

Sizes: Lt 0.75

Alcohol content: 13.5% vol. Serving method: serve at 18° C

The grapes coming from the old vineyards of the company and the scrupulous vinification have created this wine with a ruby red color, limpid rather clear that preserves in light shades, purple nuances.

The nose reveals a compact aromatic baggage.