



## Campo Alla Giostra

**General Notes:** The alcoholic fermentation made in stainless steel tanks at controlled temperature, with emergent cap and daily pumping over, followed by 10 days of maceration with submerged cap so to ensure a gentle extraction of the color and aromas. Malolactic fermentation occurs immediately after the alcoholic fermentation Aging: 18 months in French Oak barrels, 50% new and 50% second hand plus 6 months of refining in bottle. The name “Campo Alla Giostra” (in Italian : a field for horses training) is a tribute to Varennes’s 25th birthday. The famous trotter racing horse born in 1955 and raised by Jean Pierre Dubois in the stables of the Estate. Cellaring recommendation: Up to 20 years

**Gastronomical Matching:** Beef Fillet Steak with Truffle, Veal Stew, Roasted Pork Loin, Grilled and Stew Beef

## Product Description

**Winery:** Donna Olimpia 1898

**Region:** Tuscany

**Grape:** Cabernet Sauvignon

**Production Area:** The wine is produced from estate grown grapes of one of the vineyard of Donna Olimpia 1898, located in Bolgheri (Livorno) along Tuscany’s Central Coast.

**Appellation:** Bolgheri Cabernet Doc.

**Harvest Period:** End September

**Soil:** Sandy with Silt

**Plant Breeding:** Guyot

**Serving Temperature:** 18 – 20°C

**Alcohol Strength:** 14%

**Tasting notes:** The color is intense ruby red with violet nuances. Complex and clean on the nose, bouquet with notes of Blackberry, Currant, light ripe Pepper, Cocoa and Liquorice. The taste is full, harmonious, warm and sapid, with a long finish and flavor of red fruits marmalade