

Antonio Camillo Mediterraneo

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Italy - Toscana - Toscana IGT

This wine is a tribute to the Mediterranean Sea, which has fostered cultural exchanges among the peoples bordering it, including the introduction of Grenache and Carignano to the Maremma from Spain and Sardinia.

Pale ruby red. Notes of Mediterranean scrub, rosemary and spices. Balsamic (in a good way), refreshing and briny. Best served between 12 and 14 °C.

RS: TA: 4.67 g/L

Specifications

Appellation	Toscana IGT
Wine Type	Red
Varietals	40% ciliegiolo, 40% grenache and 20% carignano
Age of Vines	7 years old
Agricultural Practices	Sustainable
Soil type	medium consistency red clay soil.
Vinification	No irrigation. The harvest is by hand, without sorting table upon arrival, we made the selection during the harvest. The grapes go to the tank destemmed. 6-8 days of maceration at a controlled temperature of 26°C, spontaneous fermentation, ml fermentation. pump over during the maceration. one racking every 40 days, 3 racking in total during the aging. Aging 4-6 months in cement tanks, 1 month aging in bottle.
Production	1,000 (9-liter cases)
Pairings	Aperitif, oily fish, grilled pork.

