

Podere
Monastero



PRODUCER PROFILE

Estate owned by: Alessandro Cellai
Winemaker: Alessandro Cellai
Total acreage under vine: 7
Estate founded: 1999
Winery production: 5,000 Bottles
Region: Toscana
Country: Italy

Monastero Campanaio 2021

WINE DESCRIPTION

Made from equal parts Merlot and Cabernet Sauvignon, Campanaio is the result of meticulous attention starting with the selection of the plants themselves. Alessandro Cellai began by searching for superior rootstocks and clones and quickly found a passion. His painstaking efforts have resulted in a wine of considerable personality, one that fully shows the characteristics of the international favorites without disguising the unique aspects of the local terroir.

TASTING NOTES

This wine is intense ruby red with enticing aromas of black currants, plums, and tobacco. This richly textured wine is well structured, with velvety tannins, and a long elegant finish.

FOOD PAIRING

Pair this wine with balsamic-glazed chicken breast, blackcurrant coulis, or hoisin-maple-glazed pork tenderloin.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Campanaio vineyard
Vineyard size:	4
Soil composition:	Calcareous Sandy-Loam
Training method:	Spur-pruned Cordon
Elevation:	1,650 feet
Vines/acre:	2,400
Yield/acre:	1.2 tons
Exposure:	Southwestern
Year vineyard planted:	2001
Harvest time:	September
First vintage of this wine:	2006
Bottles produced of this wine:	5,000

WINEMAKING & AGING

Varietal composition:	50% Cabernet Sauvignon, 50% Merlot
Fermentation container:	Barrels
Length of alcoholic fermentation:	25 days
Fermentation temperature:	75 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-One year
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	5 months
Total SO ₂ :	90 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.51
Residual sugar:	1 g/L
Acidity:	5.85 g/L
Dry extract:	35 g/L