



Wijnfiche

Camul – Rosso del Camul | Veneto IGT Italy (VENETO) – 2018

Domain

Camul

The name of this house comes from a small piece of land in Carpesica, where the Tonon family started growing wine at the beginning of the twentieth century. The knowledge was transferred from father to son, whereby passion, attention to the vineyard and a carefully thought out production process are central. The wine estate is located in the northeast of Veneto in the vicinity of Valdobbiadene. This prosecco comes from the Valdobbiadene region in Verona, Italy (this is the best area in Prosecco and therefore has a DOCG status).

Vinification

Before fermentation, the grapes macerate for 15 days, then for an additional 10 days after fermentation at 26 °C. The Pinot Noir and Cabernet Sauvignon are aged separately in Slavonian oak barrels for 18 to 24 months. They are then blended, and the wine is refined in the bottle for another six to eight months. A unique blend that will surprise you!

Taste

Beautiful red color. Aromas of spices, bell pepper, pine cone, tobacco, and underbrush, followed by a generous touch of dark fruits. On the palate, the wine is fruit-focused, but notes of dark chocolate and cocoa are also present. It is a very complete wine with a long finish, offering a delightful experience for the taste buds at every level.

Food pairing

Game - large | Meat - roasted | Bistecca alla Fiorentina | Meditation wine

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (50%), Pinot Noir (50%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-18°C

Taste profile: Complex generous

