

Wijnfiche  
**Camul – Rosso del Camul Veneto IGT**  
**Italy – 2014**

**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**

The Pinot Noir and Cabernet Sauvignon mature separately in Slavonic oak barrels for 18 to 24 months. They are then blended, after which the wine is refined for another six to eight months in the bottle.

**Taste**

Nice red color. Aromas of spices, bell pepper, pine cone, tobacco and scrub followed by a healthy dose of dark fruit. The taste is focused on the fruit, but dark chocolate and cocoa are also present. It is a very complete wine with a long finish and a feast for the taste buds all along the line.

**Food pairing**

Kangaroo steak | Bistecca alla Fiorentina | Rabbit with mustard

**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



