

Azienda Agricola
I CAMPETTI

Tuscany

Lovely wines from a lovely family, from good friends and warm companions, from tasteful talents and pretension-free souls. Lovely wines from a lovely area of Tuscany, that of Maremma. A few miles from the Tyrrhenian Sea, vineyards on soft slopes, the hot climate makes for precocious ripening, the harvest preceding that of the Chianti by a few weeks. The Sangiovese softer, smoother than most, likes to be appreciated in its youth when its fragrance is at its peak. I Campetti's Trebbiano and Malvasia di Candia manifest a similar freshness, and the aromatics that are often wanting in these varietals. In fact, the area's hot and arid climate coupled to the estate's success with white varietals led me in 1990 to suggest planting Viognier. The results have transcended our expectations: supple, fleshy wines, rich and aromatically true to their varietal complexity. Other estates of the area have tried to make wine from this varietal, but without success.

The vineyard extension is at present 14 hectares from which frank and yet seductive wines are produced, wines precise in their flavors and never cloying.

When Carlo's parents bought the property in the 1950s and planted the first vineyards, they were among the few to produce wine. Now this is an emerging wine-making area where well known Italian and foreign "names" (including Rothschild) have purchased estates.

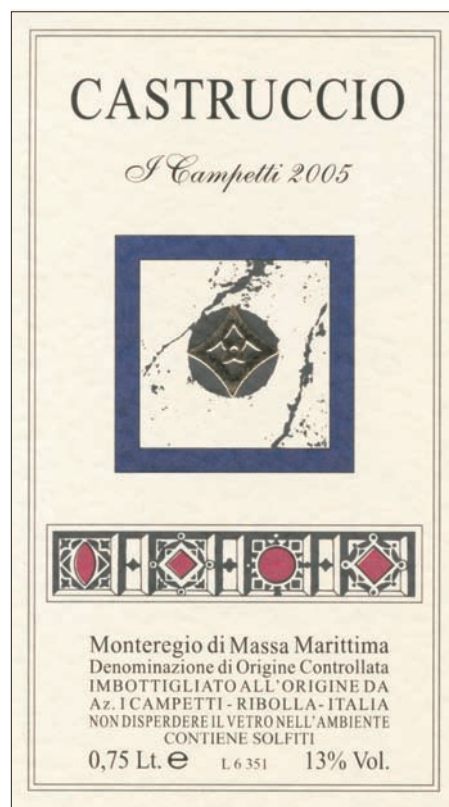
I Campetti is now managed by Carlo Falciani (a University Professor in Renaissance Art History) together with his sister Carla, his nephew Francesco (an artist who has his studio at the estate) and his niece Leila.

The range of wines of I Campetti consists of: Castruccio (a blend of 80% Sangiovese, 15% Ciliegiolo and 5% Canaiolo), Nebbiaie (80% Trebbiano,

20% Malvasia di Toscana) - these two wines produced from the first vineyards planted - L'Accesa (100% Malvasia di Candia), Baccio (a barrique aged selection of 100% Sangiovese), a rosé (same blend of Castruccio), Almabruna (barrique fermented and aged, 100% Viognier), Vico (60% Cabernet Sauvignon, 25% Merlot, 15% Sangiovese, Colorino and Sangiovese) and a Vermentino. ♦

Castruccio

Zone: *Monteregio di Massa Marittima*
 Varietal: *Sangiovese, Ciliegiolo, Canaiolo*
 Vineyard Ext.: *4 hectares*
 Average Prod.: *35,000 bottles*



Baccio

Zone: *Monteregio di Massa Marittima*
 Varietal: *Sangiovese*
 Vineyard Ext.: *2 hectares*
 Average Prod.: *13,000 bottles*