



CAMPO BURI

Rosso Veneto Indicazione Geografica Tipica

The name "Campo Buri" means "Field of the Buri family", the former owners of this plot of land. Carmenère (an old Veneto biotype of Cabernet Franc) and Oseleta (an ancient and rare indigenous Veronese variety) are blended to give a product of the highest quality and refinement. This wine has a rich ruby red hue. When young, it offers herbaceous notes that blend with suggestions of berry fruits and spicy hints (pepper, cloves and vanilla). It develops greater complexity with age.

Grape varieties

About 90% Carmenère and 10% Oseleta from the estate's own vineyards.

Viticultural details

Guyot and Cordon Spur training systems with plant density of 5,400 vines/ha (2185/acre). Yield of around 45 hl/ha (400 gallons/acre). Soil of lavic basalt with volcanic origin. At 80 m. (260 ft.) above sea level, with south-easterly exposure. Age of the vines 25 years.

Vinification and maturation

It is made from Carmenère (a clone of Cabernet Franc) and a small percentage of Oseleta: each grape variety is harvested separately given their different ripening periods, then destemmed and crushed. Fermentation and maceration on the skins for 30-40 days follows, with a maximum temperature of 28°C (82°F). After the malolactic fermentation, the wine is aged for around fourteen months in new, French oak barriques and for at least another year in bottle.

Tasting notes

Colour: an intense and concentrated ruby red.

Nose: it displays herbaceous notes that blend with suggestions of berry fruits (blackcurrants and bilberries) and spicy hints (pepper, cloves and vanilla).

Flavour: it offers well-balanced fruit on the palate, with ripe tannins and a very long finish.

Alcohol: around 13.5% vol.

Serving suggestions

It is an excellent match for grilled or roasted red meats, game and mature cheeses.

Serve at 18°-20°C (64-68°F). Large, high-quality crystal glasses are recommended.

Bottle sizes available

750 ml, 1500 ml, 3000 ml and 5000 ml.



750 ml
1,5 l
3 l



90% Carmenère
10% Oseleta



Barrique



Serve at
18°-20°C
(64-68°F)