



Campodelsole SELVA

A.B.V.: 12.5%

Varietal

- Albana di Romangna

Location/Production

- Grapes are harvested by hand starting with Sauvignon, then Pagadebit, and finally Albana.
- Fermentation is soft pressed in the press with whole grapes. Must is cooled to 13°C where a natural static decantation takes place. Within 18-24 hours, the must is poured into steel-thermo-conditioned vats at 20°. The Albana varietal undergoes a partial malolactic. Wines are blended before bottling with 60-70% sauvignon.

Color, Nose & Palate

- Straw yellow in color with perfume of apricots and sweet spices.
- This wine is dry, tannic, warm, and harmonically balanced.



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