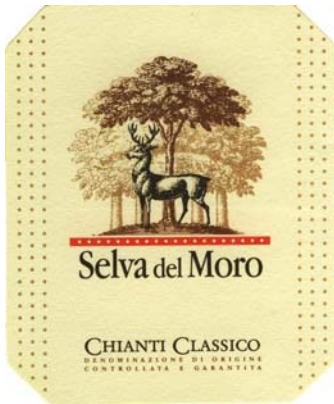


# “SELVA DEL MORO,” CHIANTI CLASSICO, DOCG, 2005

Fattoria Campoperi S.R.L.



Fattoria Campoperi



Fattoria Campoperi is located in Castellina. "Fattoria di Campoperi's 225 acres of well located vineyards make it a force to be reckoned with in Chianti Classico. The vineyards themselves have been replanted under the watchful eye of Stefano Porcinai, and the winemaking is in the expert hands of Attilio Pagli. All the elements are in place."

Wine Advocate - April 24, 2006

The name "Selva del Moro" means "Forest of the Stranger" hence the picture of a stag in the forest on the front label.

**Tasting notes:** Round and full on the palate, it delivers delightful aromas and flavors of juicy red-berry fruit, intermingled with a hint of earthiness that adds a nice complexity. It's big, full and smooth on the palate - in short: absolutely delicious!

**Region:** Tuscany

**Classification:** Chianti Classico DOCG

**Area of Production:** Castellina in Chianti (SI)

**Grape Variety:** 95% Sangiovese & 5% Canaiolo

**Soil:** Clayey, Calcerous

**Average Age of Vines:** 4/30 years

**Trellising System:** Classic double Guyot or Cordon

**Production per Acre:** 2.23 tons

**Vinification Technique:** Macerated on the must for 10-15 days.

**Maturation:** 18 months in oak casks, followed by at least 6 months on bottles.

**Total Acidity:** 5.42 g/l

**Residual Sugar:** 2.0 g/l

**PH:** 3.62

**Alcohol:** 13.5 %

**Total Cases Produced:** 4,160

## RECENT VINTAGE - 2003

**90** - "A subtle and elegant play on a warm vintage, this 2003 is rich with black mushroom scents and gravelly tannin. Floral black cherry flavors last, along with a touch of raisined character. This feels smooth and complete, suited to a few years in the cellar." Wine & Spirits, October 2007

## RECENT VINTAGE - 2001

**89** ".....Ample nose of red currant fruit, Mediterranean brush, and light spices, very Sangiovese and very fragrant. Round, ripe, and firm in flavor, there is notable texture and grip on the finish. When these vineyards acquire a bit more age, there will be some formidable wines from this label". The Wine Advocate - April 24, 2006

**89** "A full-on red in a dried fruit mode, this wine offers elegant flavors of cherries, paprika and slow-roasted tomatoes. The long, smoky finish balances fruit, acidity and dry grape skin tannins. Decant for veal scaloppini with mushrooms." Wine & Spirits April 2006