



CàMaiol

Fabio Contato

RIVIERA DEL GARDA CLASSICO
VALTÈNESI D.O.P.





CàMaiol

RIVIERA DEL GARDA CLASSICO
VALTÈNESI D.O.P.

Fabio Contato



Fabio Contato
Structured,
robust, powerful.
The ultimate red!

Tasting notes

This Valtènesi red was conceived as part of a mission to create the very highest in quality wine making. It is a wine made from grapes which are carefully selected from the historic vineyards in Valtènesi and harvested by hand between September and October. A small proportion of these are left to dry in small crates in a humidity-controlled room for around one month. The wine is aged in French oak barriques for 18 months where it takes on its extraordinary character, potent structure and lingering persistence on the palate.

Grape variety	Groppello, Barbera, Sangiovese and Marzemino.
Color	Vivid ruby in evolution.
Nose	A bouquet of evolving secondary aromas of black berry fruits, brambles and bay. Followed up by spicy notes, tamarind and graphite.
Mouth	Round and full, tannins are well-integrated with fruitiness and minerality, all riding on a vein of acidity.
Alcohol vol.	14% Vol
Serving temp.	16 - 18° C
Pairing	Pairings Rich and hearty dishes featuring red meats, game or very mature hard cheeses.



camaiol.it