



CÀ DEI MAGHI



## Camparsi Bianco

### Vineyard

Place: Camparsi, Municipality Fumane  
160 amsl - 45°31'46.89"N; 10°53'18.80"E

### Grape variety

Trebbiano Toscano.

### Vine training

Simple pergola with an age  
of 30 years old.

### Harvest

By hand in small boxes.

### Vinification

The grapes is harvested by hand  
the last week of September. Fermentation  
takes place in steel tanks then the wine rests  
there for 6 months before bottling.

### Wine characteristics

Straw yellow with greenish tinges.  
Intense aroma with hints of exotic fruits,  
grapefruit, litchi and herbs.  
Sapid flavour with lasting aftertaste.

### Pairings

Perfect with aperitif, appetizers and first  
dishes with fish or fish sauce,  
fritto misto with fish and vegetables.  
Excellent with asparagus risotto  
or grilled salmon.

### Prizes and awards

Camparsi Bianco

**88/100**

GILBERT & GAILLARD