



## PRODUCER PROFILE

Estate owned by:  
Feudi di San Gregorio  
(Capalbo family)  
Winemaker: Stefano Di Blasi  
Total acreage of vine: 37 (15 Ha)  
Winery Production: 130,000 bts  
Region: **TOSCANA**

# STUPORE BOLGHERI ROSSO DOC

## WINE DESCRIPTION

Stupore is Campo alle Comete's flagship wine. It is a blend of Merlot, Syrah, Petit Verdot and Cabernet Sauvignon, a true expression of the Bolgheri DOC appellation and its "Supertuscan" wine identity. This wine is intense, powerful, yet balanced by a nice tonic acidity, deep fruity aromas, ripe smooth tannins and an excellent length. The name "stupore" means "wonder" in Italian, and refers to the magical and fairy atmosphere that the winery wants to evoke.

## TASTING NOTES

Intense ruby red color. The bouquet on the nose is intense and complex, with aromas of fresh plum, cherry, sweet roasted cocoa, and balsamic sensations of eucalyptus reminiscent of the Mediterranean scrub. On the palate it is dry, rich, and well balanced with ripe fruity notes, smooth tannins and a long aftertaste.

## FOOD PAIRING

Pairs well with sliced cold cuts and cheese. Excellent with grilled meat, sausages and lamb.

## VINEYARD & PRODUCTION INFO

Vineyard location:	Castagneto Carducci
Vineyard size:	15 Ha
Soil composition:	Mostly loose/sandy with some clay and a part of limestone
Training method:	Spurred cordon
Elevation:	0 -60 m a.s.l.
Vines/hectare:	6,000- 6,500/Ha
Exposure:	South/Southwest
Age:	10 - 25 years (planted in 1993 - 2007)
Harvest time:	September/beg. of October
First vintage:	2015
Production:	55,000 bottles

## WINEMAKING & AGING

Varietal composition:	50% Merlot, 20% Syrah, 20% Petit Verdot, 10% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks (7 days at max 28°C)
Maceration technique:	On the skins for 20 days with pumping over
Type of aging container:	Stainless steel vats of 50 - 100 Hl, used French oak barriques and new Tonneaux
Length of aging:	10 months
Length of bottle aging:	6-8 months

## ANALYTICAL DATA

Alcohol:	13.5 %
Res. sugar:	2.6 g/l
Acidity:	5.2 g/l
Dry extract:	36.5 g/L

