

Wine Tasting / Experience

In Campo al Signore, both visits to the farm and tastings are organised, not only to explain the land and its precious fruits but to breathe a territory that has so much to tell to those who can listen.

It will be possible to choose the most suitable experience for you from amongst our various proposals and the most curious wine lovers can also request wine maker courses with experts in the sector organised in specific periods during which you can see, follow and understand the various steps that lead a bunch of grapes to become a pleasant sip of good wine.

And among the vineyards, cypresses and olive trees, it is not rare to see precious vintage cars.

They belong to Luca's private collection, who is a great motoring enthusiast, especially for the cars that made the history of engines. If you are lucky, you can admire the different and unique cars, a different but engaging way of experiencing Tuscany and its routes.

To organize a tour and a wine tasting session in the winery just choose the experience that best suits you on our website and fill out the appropriate form or write to us at the email address: info@tenutacampoalsignore.it / commerciale@tenutacampoalsignore.com or call +39 347 3402697



TENUTA
CAMPO AL SIGNORE

www.tenutacampoalsignore.it

Località Nocino 259/B
Castagneto Carducci 57022 (LI) Italia
T. +39 0565 763200 / +39 347 3402697
E. info@tenutacampoalsignore.it
or commerciale@tenutacampoalsignore.com

TENUTA
CAMPO AL SIGNORE



Who we are / Philosophy

Campo al Signore with its vineyards is located right along the via Bolgherese, the road that leads from Castagneto Carducci into the best area for viticulture in Italy.

Bolgheri, a mosaic of images and cradle of dreams and real ambitions, has a unique territory brushed with green, blue and brown, with an exceptional microclimate for the production of great wines.

The protection of the hills, the proximity to the sea, the ventilation, the direct and reflected light contribute to a slow and regular maturation of the grapes that gives structure, balance and elegance to the wines.

The idea of Campo al Signore, and of the owners Luca and Valentina, is to produce great wines that are the expression

of the land, in full respect of the seasons and the rhythms of nature.

The natural and genuine products are obtained by minimising exogenous additions and external technical interventions. There is also an extreme selection of the grapes, a careful and meticulous manual harvest that is done using small wooden boxes to avoid overweight.

Within the same vineyard, harvesting can be done gradually by collecting the grapes even at three different times.

Tenuta Campo al Signore immediately embraced the choice of cultivating and producing a biological product and from 2022 it is a certified organic company both with respect to the vineyards and the cellars.



Harvest / Cellar

We pick the grapes selecting them carefully in the coolest hours of the day and strictly by hand, choosing the best bunches. We can get up to five different harvests in the field and, within the same vineyard, harvesting can be done gradually by collecting

the grapes even at three different times. In the cellar, we vinify the batches of grapes separately and, for those destined to the production of red wines, we studied a particular wine making technique using stems.



Rosé DOC Bolgheri

Grapes
Merlot, Sangiovese

Alcohol
13% vol.

Description: Fragrant, fresh and fruity. Good structure and flavour, drinkability and profound bouquet. It leaves a memory of peach sin and orange peel that make it different and unique. Sangiovese and Merlot are vinified in white, aged on its fine lees for at least 5 months. Campo al Signore is a lifestyle, a philosophy. Elegance, hard work, study and experimentation, are perfectly reflected in our rosé.



Volante Rosso DOC Bolgheri

Grapes
Merlot

Alcohol
14,5% vol.

Description: Our Merlot in purity expresses intensity and generosity. The deep and impenetrable colour creates an intriguing expectation expressed with dark fruit, but with fresh and elegant notes. Rich, enveloping and full palate. Refined in 500 lt. oak barrels. Black is the colour of the space which is infinite like the Merlot of Campo al Signore.



Campo al Signore DOC Bolgheri Superior

Grapes
Cabernet Sauvignon, Merlot, Petit Verdot

Alcohol 14% vol.

Description : The research for perfection in Bolgheri is called balance and tannic precision. The Cabernet, supported by the silkiness of Merlot and the colour and fruit of Petit Verdot, is a reflection of our way of thinking and our idea for great wine. It ages in 500 lt oak barrels. Code word: elegance

Oil



Oilò

Denomination
Extra Virgin Olive Oil - Protected Geographical Indication "Tuscany"

Olive varieties
Frantoio, Moraiolo, Leccino, Pendolino

Description: Green with golden reflections, our oil has a herbaceous scent with notes of dried fruit. Thanks to the cold pressing process preserves a delicate, elegant and slightly spicy flavour.

