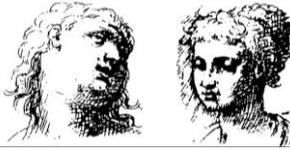


I N A M A



## CAMPO DEL LAGO

A historic wine of the region: this wine was originally produced in the 1960s and '70s by the Villa del Ferro Lazzarini estate and defined by the great wine and gastronomic journalist Luigi Veronelli as an “unimaginable wine, comparable because of its esoteric charm to the best Pauillac.” We purchased their vineyards in 2012 and we dedicated this label to its creator, Alfredo Lazzarini.



### Denomination

Colli Berici D.O.C. Merlot

### Vintage

2019

### Variety

100% Merlot

### Altitude

Between 150 and 200 mt above sea level

### Exposure

South / South-East

### Soil

Iron rich clay over limestone

### Vine Training System

Guyot, Trentino-style Pergola

### Vinification and Maturation

The grapes, harvested by hand, are delicately destalked, taking care not to break the skins of the berries. Maceration is carried out prior to fermentation for 24-48 hours, followed by the alcoholic fermentation in stainless steel: this lasts 23-28 days, at a controlled temperature of no more than 28°C. At the end of the malolactic fermentation, the wine matures in (35% new, 45% previously used once, 20% used twice) barriques for 12 months. After a period of 4 months in concrete tanks, “Campo del Lago” is bottled and continues to mature for at least 12 months before being released onto the market.

### Tasting Notes

Deep red color. Elegant nose of berries and plums, together with mulberry wood, pine and hints of clove. On the palate, wild berries with a finish of undergrowth, cocoa and coffee. Soft and round, with good freshness.

### The Story of the Label

The label has a particular decoration taken from a book of drawings dating from neoclassical times: “Il Tempio di Giove”.