

MAREVIGLIA 2024

Mareviglia's name is inspired by the pink sunsets in Bolgheri. Mareviglia is a Mediterranean wine, a fusion between sea breeze, aromatic herbs and ripe grapes.



THE 2024 VINTAGE REPORT

The 2024 season opened with abundant spring rain that replenished the soil's water reserves. The cool start to the summer gave way in July to long, warm, sunny days, typical of the Bolgheri coast.

As always, thanks to the sea breezes from the Mediterranean, the quality of the grapes was excellent at the most important moment of their ripening. The first varieties harvested were the Grenache on 26th August, followed by the Syrah on 30th August.

A peculiarity of this vintage is the distinct freshness of the white and rosé wines that on tasting have a unique, vertical personality.

Lucia Minoggio

Winemaker and agronomist

Denomination : Toscana Rosato IGT

Grapes : Grenache, Syrah

Fermentation: direct pressing of the grapes, which were harvested slightly in advance to achieve greater freshness. Fermentation in stainless steel at a controlled temperature of 17 °C

Maturation: exclusively in stainless steel tanks

Ageing: minimum 2/3 months in bottle



CAMPO ALLE COMETE
Loc. Sughericcio, Via Fornacelle, 249
57022 Castagneto Carducci (LI)
T.+39 0565 766056
www.campoallicomete.it
info@campoallicomete.it