

# STRABILIO 2024

*"The ever-growing complexity of Strabilio over the years is clearly perceivable and is bound to further increase over time as a result of bottle ageing that gives this wine endless aromatic and gustatory nuances".*

**Lucia Minoggio**

Campo alle Comete Winemaker

## THE 2024 VINTAGE

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

As always, the Mediterranean breezes ensured the grapes maintained their excellent quality at the crucial point of their ripening. Harvest began on August 26th when the sauvignon blanc was picked. The decision to harvest the grapes was taken after the berries had been carefully tasted to make sure they were taken to the winery at their peak aromatic potential. The harvest continued with the Vermentino, Grenache, Syrah and Merlot varieties.

The white wines of this vintage are particularly fresh and vertical, with unique unmistakable characteristics on tasting.

**APPELLATION:** Bolgheri Bianco DOC

**GRAPES:** Vermentino, Sauvignon Blanc

## FERMENTATION

White vinification in stainless steel at a controlled temperature of 15°C. A portion of the wine finishes fermentation in 500-litre French oak tonneaux.

## MATURATION AND AGEING

Maturation takes place in stainless steel tanks where the wine remains in contact with its fine lees that help enhance its aromatic profile. Subsequently 1/3 is transferred to 500-litre French oak tonneaux for 6 months and the remainder to stainless steel with weekly bâtonnage on the fine lees.

## ORGANOLEPTIC ANALYSIS

Light straw yellow in colour. On the nose, the ripeness of the grapes is delicately expressed; notes of white and citrus fruits elegantly accompany hints of aromatic herbs. The palate is rich and creamy with a vibrant intense finish.

## PAIRINGS

Oven-baked fish, seafood and vegetarian pasta dishes, fresh cheeses.

  
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