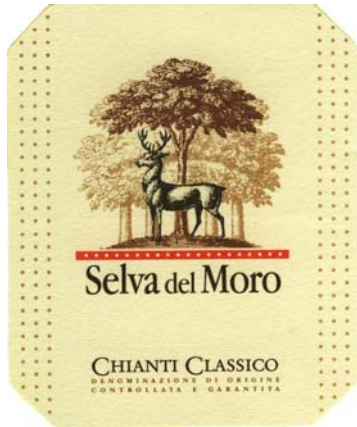


“SELVA DEL MORO,” CHIANTI CLASSICO, DOCG, 2003

Fattoria Campoperi S.R.L.



Fattoria Campoperi



Located in the hills of Castellina in Chianti, you will find the property of Fattoria Campoperi. *“Fattoria di Campoperi’s 225 acres of well located vineyards make it a force to be reckoned with in Chianti Classico. The vineyards themselves have been replanted under the watchful eye of Stefano Porcinai, and the winemaking is in the expert hands of Attilio Pagli. All the elements are in place.”*

Wine Adocate – April 24, 2006

The name "Selva del Moro" means "Forest of the Stranger" hence the picture of a stag in the forest on the front label.

Here’s a wonderful Chianti Classico that’s easy to enjoy. Round and full on the palate, it delivers delightful aromas and flavors of juicy red-berry fruit, intermingled with a hint of earthiness that adds a nice complexity. It’s big, full and smooth on the palate – in short: absolutely delicious!

Region: Tuscany

Classification: Chianti Classico DOCG

Area of Production: Castellina in Chianti (SI)

Grape Variety: 95% Sangiovese & 5% Canaiolo

Soil: Clayey, Calcerous

Average Age of Vines: 8 years

Trellising System: Classic double Guyot or Cordon

Production per Acre: 1.79 tons

Vinification Technique: Macerated on the must for 10-15 days.

Maturation: 18 months in oak casks, followed by at least 6 months on bottles.

Total Acidity: 5.49 g/l

Residual Sugar: 1.6 g/l

PH: 3.4

Alcohol: 13 %

Total Cases Produced: 830

RECENT VINTAGE - 2001

89 “.....Ample nose of red currant fruit, Mediterranean brush, and light spices, very Sangiovese and very fragrant. Round, ripe, and firm in flavor, there is notable texture and grip on the finish. When these vineyards acquire a bit more age, there will be some formidable wines from this label”. The Wine Advocate - April 24, 2006

89 "A full-on red in a dried fruit mode, this wine offers elegant flavors of cherries, paprika and slow-roasted tomatoes. The long, smoky finish balances fruit, acidity and dry grape skin tannins. Decant for veal scaloppini with mushrooms." Wine & Spirits April 2006