# **Campobello**

# II Santo

Campobello was created by the Opici family to offer consumers one of Italy's most popular wines at an excellent value. The wines embody the esteemed traditions of Italian winemaking and those of Opici Wines. Long-established relationships with distinguised Tuscan growers provide consistency amongst this line year after year.

## Varietal(s):

80% Trebbiano, 20% Malvasia Bianca

#### Vineyards:

The fruit is harvested from the central Italian region of Tuscany. Careful selection is conducted directly in the vineyards.

#### Winemaking:

SantoVino is a traditional Tuscan dessert wine known as Vin Santo produced in the *liquoroso* style, meaning the wine is fortified using a small amount of brandy, rendering the higher alcohol content slightly higher at 16%. The wine is vinified in stainless steel and aged in oak.

### **Tasting Notes:**

Defined by aromas of apricots, honey, and candied orange peel fill the nose. The sweet fruit flavors are complemented by subtle acidity. Meaning "holy wine," this dessert wine is the perfect way to conclude a meal.



