

DINO LIMITI



CAMPO FATTORE 2023

Type: Igt Lazio – White

Grapes: Chardonnay 40%, Pinot White 30%, Pinot Grey 30%.

Soil: Volcanic, permeable, draining.

Vineyard: Spurred cordon.

Harvest: Selection of grapes first week of September.

Alcoholic fermentation: In stainless steel at controlled temperature in contact with the skins for 24 hours.

Malolactic fermentation: Partially carried out.

Aging: Stainless steel for 8 months, and subsequently in the bottle.

Organoleptic characteristics: Coppered color.

Aroma: Notes of citrus and white-fleshed fruit, floral of white flowers.

Taste: Mineral, full-bodied, great consistency, soft, persistent.

Serving temperature: To be served at 18° in large glasses for structured white wines.

Analytical data:

Alcohol: 13.50% vol.

Food pairings: Structured first courses, mature cheeses and white meats.

PRESS:

XXIII INTERNATIONAL WINE COMPETITION CITY OF WINE 2025
Special Prize Volcanic Wines

Campo Fattore 2023 was awarded the GOLD MEDAL.

CAMPO FATTORE 2022 obtained a score of 91/100 in the yearbook of BEST ITALIAN WINES 2024 by Luca Maroni, thus resulting in WINE OF EXCELLENCE of the Lazio region.

CAMPO FATTORE 2022 in BIBENDA 2024
has been awarded with 4 GRAPPOLI.

AZIENDA AGRICOLA DINO LIMITI

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