



OVERVIEW



ORIGIN OF TENUTA CAMPO DI SASSO

In 1994, while looking for additional land to expand his Tenuta dell'Ornellaia vineyard, Marchese Lodovico Antinori discovered the property of Tenuta Campo di Sasso near Bibbona. What he found, however, had so much potential he was inspired to develop a quite different plan. With more hills and stones than nearby Bolgheri, this land appeared to be ideally suited to produce a new and different wine. In 2001, Lodovico and his brother, Marchese Piero Antinori, established Tenuta Campo di Sasso as an elite wine estate.

ANTINORI FAMILY HISTORY

The Antinori family has been making wine for more than 600 years, since Giovanni di Piero Antinori became part of the Vintners Guild of Florence in 1385. Throughout its long history — spanning 26 generations — the Antinori family has always personally managed the business, making innovative, often courageous choices, always with unwavering respect for tradition and the land.



Tenuta Campo di Sasso continues the Antinori family's legacy. The partnership between Lodovico and Piero is the first joint venture outside and separate from their family's historic wine business, where they worked together briefly before Lodovico shifted focus to Tenuta dell'Ornellaia in the early 1980s. This milestone in the Antinori family history is something that would have delighted their late father, Marchese Niccolò Antinori.

The pedigree and success of each brother is undeniable and supported by such recognition as each having made a wine that has won Wine Spectator's Wine of the Year in its annual Top 100: Piero for his Solaia 1997 in 2000 and Lodovico for his Ornellaia 1998 in 2001. Both Lodovico and Piero have the natural gift of being able to interpret vineyard parcels and match each parcel with ideal grape varieties and growing techniques. This talent, combined with both brothers' years of experience, makes Tenuta Campo di Sasso a unique and momentous project.

LOCATION

Tenuta Campo di Sasso is located in the western reaches of Tuscany's Alta Maremma, in Bibbona. It borders its southern neighbor, the Bolgheri region, and is roughly 6.5 kilometers (four miles) east of the Mediterranean's Tyrrhenian Sea. Given its proximity to Bolgheri, it's not surprising that when Lodovico first came to the estate, he was struck by the similarity in terroir compared to that of Tenuta dell'Ornellaia in Bolgheri. However, Tenuta Campo di Sasso has far more hillside slopes and a great many stones in the vineyards.

VINEYARD

The Tenuta Campo di Sasso estate is comprised of approximately 60 hectares (150 acres) divided into three vineyards planted to Merlot, Cabernet Sauvignon,





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Cabernet Franc, Petit Verdot and Syrah. The entire area is heavily influenced by its proximity to the coast, but the varieties selected for each of the 30 parcels that make up the planted sites were carefully selected based on slope, soil composition, exposure and the influence of sea breezes.

WINERY

Slated for commencement in the next few years, a winery designed by world-renowned architect, Gae Aulenti (some of her most celebrated designs include Paris' Musée d'Orsay and the new Musée National d'Art Moderne), will be built on the estate. The state-of-the-art, gravity-flow winery will be located in the center of the vineyards, on a picturesque field, and will include underground cellars. The wines are currently crafted at a well-equipped winery in the nearby village of La California, which Lodovico built for exclusive use until the new winery can be completed.

PEOPLE

Lodovico provides the day-to-day guidance for the estate. Winemaker Helena Lindberg met Lodovico after finishing her studies and began working for Tenuta Campo di Sasso in August 2004. Michel Rolland worked with Lodovico at Tenuta dell'Ornellaia; he is now working at Tenuta Campo di Sasso in a consulting winemaker capacity.

WINE

Tenuta Campo di Sasso produces one wine, the Insoglio del Cinghiale Toscana IGT, a supple blend of Syrah, Cabernet Franc and Merlot. Its name was inspired by one of the well-known works of Eugenio Cecconi, "La caccia al cinghiale nel padule di Burano," which means, "the boar shooting in the Burano marsh." Cecconi, a celebrated Italian post-impressionist, was a personal friend of Lodovico's grandfather, Piero Antinori. Cinghiale is especially meaningful to Tuscans because it has been a staple in the Tuscan diet for centuries, and, not surprisingly, a wonderful match for the rich, robust taste of Insoglio del Cinghiale.

VISITORS' CENTER AND RELAIS BISERNO

In the center of the vineyards lies Relais Biserno, an old manor house that has been beautifully restored and is used for hosting estate guests. The Relais offers beautiful sea views across a breathtaking panorama of the Tenuta Campo di Sasso vineyards and is surrounded by stunning flora, including an olive tree grove.





THE VINEYARDS



LOCATION

Tenuta Campo di Sasso is located in Bibbona, north of and bordering the Bolgheri region in Alta Maremma, near the Tyrrhenian Sea. Further enhancing its location is its neighbor, the Macchia della Magona, a nature preserve under the protection of the forestry service, which includes more than 90.6 square kilometers (35 square miles) of pristine land.

SITE

Tenuta Campo di Sasso is comprised of 60 planted hectares (150 acres), divided into 30 vineyard parcels in three distinct locations. Elevations range from 70 to 100 meters (230 to 330 feet). Locations for the varieties grown in each parcel were selected based on slope, soil composition, exposure and influence of the sea breeze.



CLIMATE

Bibbona has a temperate climate with a typical variation of only 10 to 15 degrees difference between day and night during the growing season and 15 to 20 degrees during harvest. There is little rainfall from budding to harvest, with only gentle winds that come mainly off the nearby Tyrrhenian Sea. The microclimate of the estate has a perfect combination of exposure to sea breezes and optimum sunlight due to the western exposure, all the while being sheltered from strong wind.

VITICULTURE

Tenuta Campo di Sasso is one of the best-researched vineyard sites in Italy. Over a period of several years, the Antinoris employed soil specialists to develop intricate soil research reports, parcel by parcel. The results of these reports combined with the outstanding topography and microclimates were found to be ideal for cultivating classical Bordeaux grape varieties. As a result, the estate was divided into parcels to achieve the optimum conditions for each varietal:

- Higher-density, maritime sediment and clay soil on well-sheltered, northwest-facing slopes at lower elevations is ideal for Merlot to achieve the generous ripe cherry and dark fruit characters.
- The free-draining gravelly silt in upper parcels suit Cabernet Sauvignon and Cabernet Franc, allowing these grapes to reach full tannin ripeness.
- Petit Verdot, a late-ripening variety, is planted exclusively on upper parcels with maximum daily sun exposure, well-drained soil and good ventilation.
- Syrah, which thrives under warm, dry conditions, is planted in the warmest sites on the property with well-drained, sandy soil.
- The remaining parcels of Bordeaux varietals dedicated to Insoglio have soil consisting of clay and Bolgheri conglomerate.



Row orientation in all the parcels is east to west to allow the sea breezes to aerate the vines, keeping them clean and dry. The vines were planted between 2002 and 2007 using high-density spacing of 5,436 vines per hectare (2,200 vines per acre); they are trained using unilateral cordon and are spur pruned.

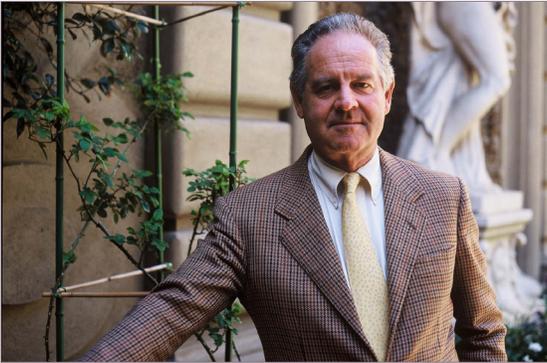


THE PEOPLE



MARCHESE LODOVICO ANTINORI

Managing partner Marchese Lodovico Antinori was born into the wine dynasty of the Antinori family in 1943. The youngest of three children, Lodovico worked in the United States for many years, then as photojournalist in Southeast Asia, including Vietnam. In the early 1980s, he returned to Italy and established Tenuta dell'Ornellaia. He dedicated the next 20 years to making Ornellaia one of the most highly regarded wine estates in the world. In March 2002, Lodovico Antinori sold Tenuta dell'Ornellaia to Robert Mondavi Winery, in order to devote himself completely to his new project, Tenuta Campo di Sasso, the first joint venture between him and his brother, Piero, outside of their family business.



MARCHESE PIERO ANTINORI

One of the leading figures of Italy's enological revolution, Marchese Piero Antinori enjoys a worldwide reputation for innovation. Born in Florence in 1938, he spent most weekends and summers at his family's vineyards, developing a passion for winemaking unbroken to this day. Despite his belief that "Sangiovese is part of Tuscany's DNA," he experimented widely with new grape varieties and combinations, which led to the production of his now famous Tignanello, which at the time of its debut in 1971 was considered a revolution within Italian winemaking. Now, together with his brother, Lodovico, he is investing that same passion and desire for change and innovation in their new project.



HELENA LINDBERG

Winemaker Helena Lindberg was born in 1964, raised in Sweden and received a Master's of Science in Chemical Engineering from Chalmers University of Technology in Göteborg in 1987. Her career began in the food industry before she developed an interest in wine and winemaking, a passion which took her to Australia in 1994. After spending two years at Yalumba in the Barossa Valley, she moved to Marlborough, New Zealand, where she lived and worked for three years. Helena then returned to Europe in 2000 in order to make wine in southern France's Languedoc-Roussillon for three years before leaving to attend the Bordeaux Faculty of Oenology. She met Lodovico after finishing her studies and began working for Tenuta Campo di Sasso in August 2004.



MICHEL ROLLAND

World-renowned enologist and consultant Michel Rolland was born and raised in Bordeaux, where he also received his early training, excelling in his studies at the Bordeaux Faculty of Oenology. His very influential consulting practice, with prestigious clients across multiple countries, is based in Pomerol, France. When asked about his involvement in Tenuta Campo di Sasso, Rolland stated, "Lodovico asked me to be involved in his new project in Tuscany, and I couldn't refuse it. We have worked together for more than 15 years, and so I am sure that everything will be done to achieve a wine of the very highest quality. The exciting new winery, in combination with the already superb vineyards and the quality of the first vintage, hold the promise of excellent wines in the near future."