

the wines of fattoria camporotondo

Ootondo





otondo



**the otondo vineyards**

they are situated in the upper maremma area of tuscany, just a few kilometres from the sea, in the municipalities of gavorrano and scarlino scalo.

The estate covers more than 250 hectares, 80 of which under vine, planted with the pinot grigio, chardonnay, vermentino, ansonica, alicante and aleatico varieties, 130 hectares of woods and 30 of farmland.





### **biancotondo**

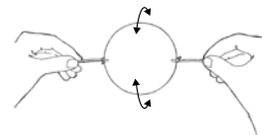
This very approachable still white wine is made from a blend of estate-grown pinot grigio and chardonnay grapes. The terroir and the important influence of the sea produce a wine that is pale straw yellow with a very intense fruity aroma and a savoury, lingering and pleasantly mineral palate.

Perfect as an aperitif, it is also excellent with fish and light starters.

### **rossotondo**

this mellow, elegant and well-structured red is aged for four months in new french oak barriques, followed by bottle aging, for a caressing palate with balanced, elegant tannins, aromas of ripe red fruit and just a hint of vanilla.

It is excellent throughout the meal, but its finest qualities emerge when served with meat, particularly wild fowl, as well as charcuterie and cheese.



**toy**  
the label accompanying the wines of  
fattoria camporotondo is called otoy.  
It reinterprets the thaumatrope,  
an old-fashioned toy popular  
in the victorian age.

**label**  
recyclable, printed  
with natural inks  
and designed to be reused  
(it can be divided  
into two coasters).



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