

**CAMPARO WINERY**

**PIEMONTE, LA MORRA**

Organic, Sustainable





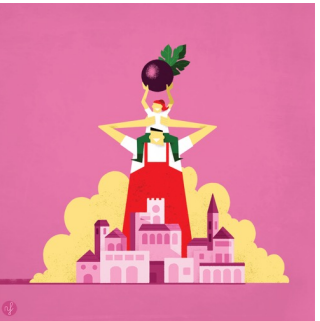
**GUARANTEED AND  
TRANSPARENT  
SUSTAINABILITY**  
Certified Organic  
since 2000



**WINEYARD  
BIODIVERSITY**  
Encourage  
settlement of insect  
pollinators through  
the grassing of the  
vineyard during all  
the vegetative  
phases.



**TERRITORY  
PROTECTION**  
Safeguard and  
maintenance historic  
vineyards and  
territory.



**SOCIAL  
COMMITMENT**  
Development  
projects in favor of  
the community with  
the goal of doing  
business in a shared  
and inclusive way.



**TRADITION,  
RESEARCH AND  
SUSTAINABILITY**  
Be aware of the  
impact generated by  
own business in order  
to implement  
sustainable actions  
aimed at preserving  
the territory and its  
history, for the future  
generations.



**REDUCE – REUSE –  
RECYCLE**  
Giving impulse to the  
circular economy by  
adhering to projects  
aimed at reducing  
the waste produced  
and choosing  
packaging and  
packing material that  
respects the  
environment.

## Camparo Winery Italy, Piemonte



**A story of wine, love and sustainability.**

**Mauro Drocco:**

"I still remember those years. They were more difficult economically, but we were happy. Nature was strong and gave us its abundance every day.

I built the Campàro company slowly. There was something I didn't like about the method everyone was using. So, I experimented with new, more ecological cultivation techniques. And as my confidence grew, so did the production.

I started by selling the wine in bulk and before long I was able to bottle it directly in my father's cellar. It was a very strong emotion that will stay with me for the rest of my life."





## Here's what we do in practice.

Campàro has been living and working in the organic label for over twenty years. When we started out it seemed like utopia, today it is not only a reality, but we have demonstrated much more. That it is already written in our genetic code. Because we are nature.





## **Here is our biodiversity.**

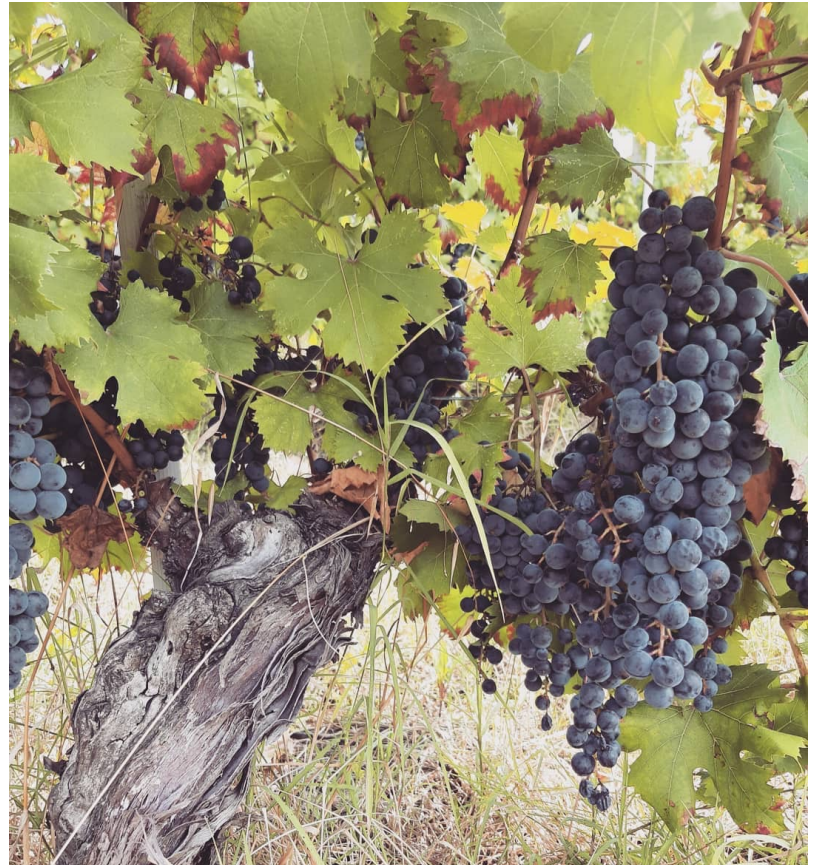
Our products are not just a collection of wines. They are the very fruit of the Mother Earth in which each of us was born, fell in love and cried. Because no matter how hard you try, everything you can imagine, nature has already created it. Our wines are all this. They are simply the fruit of billions and billions of years of evolution.



**Our method: what nature  
has always done.**

We have more than 20 years  
experience of in the organic  
production which reminds us  
about what work is, in  
harmony with nature and man.





WINES:

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# Camparo Langhe Bianco DOC

- 90% Arneis 10% Florita Grapes
- Bright straw yellow, with very complex, long, clear-cut nose of citrus and fruity aromas in general. Expansive, fresh, slightly crisp and salty taste, with a full, soft and smooth finish. Makes a perfect match for various starters and fish-based hors-d'oeuvres, first courses in general and shellfish. An excellent aperitif.



# Camparo Langhe Rosso DOC

- 50% Nebbiolo 25% Barbera 25% Dolcetto  
Grapes
- With its intense varietal red colour, the wine brings together and highlights all the aroma and tasting qualities of the three different varieties. Perfect throughout a meal, going well too with bigger meat dishes.





## Camparo Diano D'Alba Sorì`DOCG Dolcetto

100% Dolcetto Grapes

This is one of our cellar's most representative wines, as it is the most characteristic of the only village where it is produced, Diano d'Alba.

Sorì means a vineyard with the best exposure to the sun in the local Piedmontese dialect. Our Sorì is Bric Camparo. Diano d'Alba can be called the local farmer's wine. It always used to be the most popular wine to drink with meals in the Langhe, and for us it still is: we like to enjoy this very simple, yet equally magnificent wine at both lunch and dinner.



# Camparo Nebbiolo D'Alba DOC

- 100% Nebbiolo Grapes
- Elegant, well-structured yet fine and delicate wine. Light varietal red, with a distinct aroma of violets, roses and red berries, as well as notes of aging wood. Its strong but refined character emerges on the palate, with unobtrusive tannins and an almost sweet finish. It pairs perfectly with soups, pasta dishes, white and red meats, and medium-aged cheeses.





# Camparo Barolo Boiolo DOCG La Morra

- 100% Nebbiolo Grapes
- Barolo is brick red in colour with orange highlights; the nose releases aromas of coffee, tobacco, vanilla and red fruits, accompanied by violets and roses. On the palate it is imperious, powerful, elegant, soft and full. It goes perfectly with dishes of character, red meats in general, game and mature cheeses. Also excellent as a meditation wine.

# Product Information:

Winery	Wine	Vintage	Case
Camparo	Langhe Rosso DOC	2019	750/12
Camparo	Langhe Bianco DOC	2019	750/12
Camparo	Diano d'Alba DOCG	2020	750/12
Camparo	Nebbiolo DOC	2018	750/12
Camparo	Barolo "Boiolo" DOCG	2016/2017	750/6

