FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 1997



Formati

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Rosso di Montalcino DOC

Campo ai Sassi Rosso di Montalcino displays the same characteristics as Brunello, but in a more youthful, less complicated manner. It is produced from the same grape, Sangiovese, but from vineyards with vines that have very deep roots and yield wines which are aromatic and elegant, and less tannic than the Brunello.

Climatic trend

At the estate of Castelgiocondo the freeze struck in a hit and miss style in the lower zones. The higher zones noted for the rocky porous soils where the grapes destined to become great wines are grown, did not suffered the effects of the freeze.

Technical notes

Origin: Castel Giocondo Estate in Montalcino
Altimetry: 250-450 m
Surface: 90 ha, within the 152 ha of sangiovese registrered in the DOCG Brunello di Montalcino appellation
Exposure: South, southwest
Soil typology: Rich in "galestro", with clay, limestone, and rich in calcium
Plant density: 5.500 vineyards/ha
Breeding: Low spur pruned cordon
Vineyard age: Since 1990 the vineyards recently plant
Maceration Time: 2 weeks, including fermentation
Malolactic Fermentation: Immediately after the alcoholic fermentation, with indigenous bacteria
Maturation: Part in 80 hectoliters. and 100 hectoliters. Slavonian oak casks - 12 months

Tasting notes

Wine pairing: Egg-pasta dishes such as pappardelle in hare sauce, or with boar, or with any red meat, whether steak or stews.