FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 1998

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

The intense heat of the summer months provoked a precocious maturation of the berries leading to wines of superior softness and lower acidity. The heavy October rains did not compromise the quality of the grapes, thanks to the "hard" grape skins resulting from the summmer heat. The sunshine and constant breeze that shortly followed the rains helped bring the grapes to the winery in a perfect state of health.

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: 15 days, including fermentation
Malolactic Fermentation: Immediately after the alcoholic fermentation
Maturation: Traditional Slavonian oak casks of 80 and 100 hl - 15 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.