FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 1999



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 growing cycle this spring in Tuscany was standard. Sunshine in July encouraged early maturity of the grapes. Some sparse rain in August helped the vines with the work of maturing the fruit, and gave the plants and leaves the nutrients they needed. Finally, the months of September and October allowed the grapes to bask in sunshine and gave them a healthy and ideal maturing environment.

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
Malolactic Fermentation: Immediately after the alcoholic fermentation, with indigenous bacteria
Maturation: Part in 80 hl and in 100 hl Slavonian oak casks, part in french oak casks - 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.