FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2000



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 grapes, of excellent quality, ripened slightly earlier (7/10 days sooner than usual). Harvested in excellent conditions, the grapes are rich in sugars and tannins, thanks to the rain at the begining of the spring season followed by a period of sunshine, and a mild summer with scattered rains which prevented drought and further strain on the plants. The heat during the second half of the month of August favored the sugar concentration. The season was rather difficult; heavy spring rains induced fungal diseases that Marchesi de' Frescobaldi was mostly able to prevent, thanks to its pest control management system. The Sangiovese ripened early, rich with tannins, an elevated gradation of alcohol, and a low acidity. Yields were low, between 40 and 60 quintals per hectare, but similar to 1996's in terms of quantity.

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 - 14 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.