FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2001



Formati

FRESCOBALDI
TOSCANA

Campo ai Sassi 2001

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

Harvest of the Sangiovese at Castel Giocondo began during the final ten days of September and ended on October 12th. The climatic conditions in September and October proved excellent: the rainfall in mid-September interrupted a dry spell, and with the sunshine of October, the grapes were perfectly healthy and dry by the time they reached the winery. Though the production quantity was considerably lower, the quality of the output is expected to be outstanding. The characteristics of the Castel Giocondo terrain are once again apparent in this year's production: the Sangiovese has a degree of alcohol as high as 14° with very intense colours and a potent structure.

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
Maturation: Part in 80 hl and in 100 hl Slavonian oak casks, part in french oak barrels - 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.