FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2002



Formati

0,75 l

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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 benefited from sunny days, and favorable weather at the end of the summer and beginning of the fall. The climatic conditions improved decisively during the last few weeks, allowing for an attentive harvesting and selection of the grapes. At the beginning of September, the grapes showed an excellent level of ripeness. Harvest began during the first few days of September, slightly later than in the past few years in which the harvest had been slightly early. At the Castel Giocondo, rigorous selections were effected; in the vineyard, the harvest was differentiated, carried out in different phases within the same vineyard, depending on the degree of ripeness of the grapes, in order to obtain the exact ripeness, and quality desired. A meticulous process of selection bunch by bunch was carried out, which will undoubtedly be decisive in the quality of the wines.

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
Wine Variety: Sangiovese 100%
Maceration Time: 15 days
Malolactic Fermentation: Immediately following alcoholic fermentation
Maturation: Part in 80 hl and in 100 hl Slavonian oak casks, part in french oak barrels - 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.