FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2003



Formati

0,75 l

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Campo ai Sassi 2003

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 weather, hot and sunny during the summer as in the rest of Tuscany, was perfect during the harvest period. The grapes were brought to the winery in excellent condition, rich in sugars and more skins in the must than in past years. The flavors are fruity and velvety.

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

Deep red in appearance, of admirable clarity and brilliance. A classic suite of fragrances lifts the nose, with cherry and plum leading off, followed closely by more matured nuances, of cinchona and tobacco. The palate offers an appealing richness, leading with a judicious acidity and well-calibrated tannins.

Wine pairing: Egg-pasta dishes such as pappardelle in hare sauce, or with boar, or with any red meat, whether steak or stews.