FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2004



Formati

0,75 l

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Campo ai Sassi 2004

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

2004 was distinguished by its close to normal season, with a cooler spring than those of the preceding years, and a delayed budding. During the summer the temperatures stabilized below the norm for the season, and only in the last two weeks of July did they begin to climb. The soils are well drained yet at the same time have a substantial water reserve. The cool and mild nights will help produce elegant wines. The bunches are sparse, and the berries are in very good condition, both in terms of size as well as structure and concentration.

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

A lively, almost sparkling ruby red. The bouquet presents a mosaic of aromatic impressions, of crisp, clean-edged fruit above all, in particular dried plum and ripe dark cherry, with nicely evolved notes of tobacco leaf. In the mouth it displays a solid, magisterial structure supported evenly by crisp tannins that are well integrated with the alcohol. The finish offers appealing flavours and ends with a flourish.

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