FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2005



Formati

0,75 l

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Campo ai Sassi 2005

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

After a fluctuating growing season that required attentive vineyard supervision, particularly in certain areas, this year's was a fine harvest indeed. The superb quality of the grapes on Frescobaldi's various estates was a reward for careful the work and good management decisions throughout the season. In vineyards characterised by deep, well-drained soils, special attention was given to the vines with a generous leaf pulling process and as a result, the grapes are in very good condition.A mild spring and cool summer months pushed veraison back to the first week in August, with harvest starting 15 days later than average in recent years.

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 lovely, deep ruby color. It shows crisp-edged aromas, with initial dried plum fragrances yielding to more minerally impressions and suggestions of tanned leather.Campo ai Sassi boasts a firmly structured palate, with an impressive balance between tannins and the other components. It has a long, vivacious finale.

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