


FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo Campo ai Sassi 2006



Formati
0,75 l

Campo ai Sassi 2006

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 harvest looked immediately very encouraging, since the growing season had been so favourable. The spring months brought temperate conditions, with little rain and no heat stress; this in turn contributed substantially to sound, healthy fruit. At the end of May there was a sudden drop in temperatures; although it did no damage, the vine growth process was slowed and fruit set affected negatively. The result was looser clusters, with fewer grapes, but the clusters were healthier. July brought high temperatures, but August turned cool, with moderate rainfall, temperature phenomena that ensure, in both red and white grape varieties, excellent concentrations of aromatic compounds, both intense and complex. Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine structure.

Technical notes

Origin: Castel Giocondo Estate in Montalcino

Altimetry: 250-450 m

Surface: 90 ha, within the 152 ha of sangiovese registered 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 mineral 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.

