FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2007



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 2007 harvest on the Frescobaldi wine estates concluded on October 5. Overall high quality of the fruit brought in resulted in an excellent vintage. The previous autumn too was very favourable, so that the vines kept their leaves until quite late, excellent conditions that allowed the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines. Consequently the maturation of the grapes was gradual, in ideal climatic conditions, with hot and sunny days and fresh nights.

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 and 4 months in bottles

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.