FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2008



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

Although the harvest began on September 1, slightly behind schedule compared to recent averages, the fruit came in perfectly sound and healthy, and quality levels were uniformly high, thanks to unremitting attention in the vineyards, over the entire growth period, by the viticultural team. The 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average. Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes, particularly for Sangiovese. In July and August, however, generous sunlight and warm temperatures in Tuscany partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties, with Sangiovese in the lead. The result of these overall conditions was extremely high-quality grapes that are yielding firmly-structured wines that will be very well-balanced, without any need of technical interventions. Simple, classic vinifications have extracted into the wines velvet-smooth tannins, and these wines, still young, display an appealing vein of good acidity. 2008 will be an outstanding year in particular for Sangiovese: these wines will be rich and intense, with deep colour and sturdy structure, showing generous bouquets with great aromatic range.

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

The wine appears a rich, purple-tinged ruby, with striking luminosity. An impressive array of fragrances opens with ripe wild blackberry and dried plum, which gradually yield to nuances of earthy mineral and subtle notes of spice. Finely balanced components and an ultra-velvety mouthfeel characterise the palate, complemented by a nervy acidity and dense, glossy tannins. The finish is satisfactorily lengthy.

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