FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2011



Formati

0,75 l

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Campo ai Sassi 2011

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

During the month of August two verified climatic events of extraordinary importance took place which shaped the characteristics of the grapes by force of the natural elements. The first half of August was characterized by sunny days, with daytime temperatures never above 30°C, and very cold nights. In the second part of August the strength of the sun gave power and concentration to the red grapes. The final result is that we have obtained red grapes of extraordinary health, mature, concentrated and rich in polyphenols. The harvest began the 16th of August and was completed the 5th of October.

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%
Alcohol content: 14,50%
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

Campo ai Sassi 2011 appears a lively, purple-flecked ruby. Its complex, multi-layered bouquet boasts fragrances of wild berry and luscious notes of roast espresso bean and cocoa powder, lifted by subtle nuances of spice. Its structure and body are superb and finely balanced, while the finish, with delicately aromatic fruit, seems almost endless.

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

Awards

JamesSuckling.Com: 90 Points