FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2012



Formati

0,75 l

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Campo ai Sassi 2012

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 growing season was characterized by elevated temperatures during the summer months and low precipitation. The particularly dry season favoured an even and consistent development of the grapes. Although our harvest took a long time, our grapes maintained a perfect state of health to the very end. The first step toward obtaining quality wines.

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: 13,50%
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 2012 has an intense ruby-red colour of exceptional brilliance. In the glass it already gives the impression of density and full body. The nose immediately highlights its Sangiovese pedigree with strong scents of violet followed by more evolved aromas of red and black fruits like currants and blackberry. Even as a young wine it has developed interesting spicy aromas that are still only hints; cinnamon being the most prevalent. Upon tasting, its full body and long finish are confirmed. The tannin texture is clearly evident without being excessive and guarantees a good potential for refinement in the bottle. Tasted January 2014.

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
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