FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2013



Formati

0,75 l

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Campo ai Sassi 2013

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

Spring began in March with seasonally average temperatures, in addition to slightly more rainfall than usual over the last 6 years, which allowed the soils to build up groundwater reserves against the summer heat. The first week in August brought high heat, but the remainder of the month was pleasant; day-night temperature differentials ranged between 12 and 18°C, thus favouring development of pigment compounds and aroma precursors in the fruit. The cool nights kept acidities high, a requirement for well-balanced, elegant wines. Early September remained hot, but temperatures tapered off, and dry, warm conditions made possible good phenolic ripeness without excess sugars. With nighttime temperatures remaining below 16°C and nicely crisp, overall grape quality stayed high. These optimal harvest conditions resulted in bringing in the first Sangiovese in the third week in September. The vines suffered no damage or undue stress over the season, and yielded perfectly sound, healthy grapes

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: 16 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

Vinification and ageing

Tasting notes

Campo ai Sassi 2013 is a brilliant ruby-red color. Intense aromas of black currant and bergamot on the nose. Fresh notes of mint, licorice, cardamom and floral notes of violet. The mouthfeel offers the classic tannin texture of Sangiovese di Montalcino; smooth and dense with occasional relief variations. An intense and persistent finish, this wine interprets the freshness of the vintage and the warmth of the terroir.

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