FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2014



Formati

0,75 l

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Campo ai Sassi 2014

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 mild winter with atypical temperatures for the period, favoured an early budding; the warm and sunny days of late summer allowed us to harvest very beautiful and healthy grapes, revealing great potential.

Technical notes

Origin: CastelGiocondo 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
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

Richness of aromas in a wine glass with a brilliant ruby red colour. A range of spices and fresh fruit, accompanied with elegant balsamic aromas for a wine with a live and strong character. Campo ai Sassi 2014 strongly recalls the kinship with the CastelGiocondo Brunello; an outspoken Sangiovese, rich and satisfying, perfect to enjoy with roasts and lasagna, ideal with a plate of egg pasta with meat sauce.

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