FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2015



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

The Sangiovese budding began in the first week of April and then continued to grow regularly thanks to plentiful water reserves carried over from 2014 and consistent rains in the winter of 2015.The season progressed with a dry, sunny climate. In the first week of August, two significant rainfalls brought much needed respite to the plants, lowering temperatures and allowing the grapes to photosynthesise in optimal conditions.

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: 14%
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

Vinification and ageing

Tasting notes

Campo ai Sassi 2015 is a bright ruby red wine with hinted purple highlights. Its nose is complex and varied with a prevalence of small red fruits and floral notes. The wine's body is beautifully balanced with a long finish that holds a delicately fruity aftertaste.

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: 91 Points