FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2016



Formati

0,75 l

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Campo ai Sassi 2016

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

In 2016, winter was mild with regular rain. Spring saw heavy rainfall, which allowed a homogeneous development of the foliage. Beginning in mid June, and continuing for all of July, temperatures gradually increased, leading to an August that was quite dry but not excessively hot. A few scattered rain showers further helped in creating a perfect environment for the grapes' ripening. September was quite sunny, and temperatures ranged widely between night and day. Rain was almost absent, allowing for a harvest that yielded fully expressive the Sangiovese grapes.

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: 13,5%
Maceration Time: 18 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

Vinification and ageing

Tasting notes

Campo ai Sassi 2016 is a brilliant ruby-red colour. On the nose, the wine presents violet and small, red fruit notes enriched by a delicate white pepper nuance. In the mouth, elegant tannins balanced by a crisp acidic note ensure drinkability. The finish is long and persistent with a distinctive aftertaste that is both fruity and floral.

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