FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2017



Formati

75 cl

FRESCOBALDI
TOSCANA

Campo ai Sassi 2017

Rosso di Montalcino DOC

Campo ai Sassi Rosso di Montalcino offers all the typical characteristics expected of a young Sangiovese cultivated in this area. The deep soils of these vineyards contribute to producing elegant and aromatic wines with light and delicate tannins.

Climatic trend

The 2017 season was characterised by a rather mild winter with temperatures slightly above average. The spring and summer periods saw high temperatures and limited precipitation. The combination of deep terroirs where the Sangiovese vines are found, and the particularly dry growing season, led to fine vegetative growth and an excellent ripening phase. At the time of the harvest, the grapes were healthy, intact and nicely concentrated.The CastelGiocondo wines gained extraordinary richness and intensity from the wealth of light and warmth of the 2017 year.

Technical notes

Wine Variety: Sangiovese
Alcohol content: 13%
Maturation: part in 80hl and part in 100 hl casks - 12 months

Vinification and ageing

Once harvested, the Sangiovese grapes were fermented in stainless steel vats at controlled temperatures. During this phase, gentle pressing was fundamental, allowing for the perfect extraction of polyphenolic substances. After a period of time in the cellar, part of which was in wood, the wine spent a further four months in the bottle before being released for consumption.

Tasting notes

Campo ai Sassi 2017 boasts a bright, rich ruby-red colour. The striking bouquet includes the pronounced aroma of violet enriched by notes of berries such as blackcurrant and blackberry. On the palate, the rich and generous taste has evident, but controlled, tannins. The fresh, mentholated finish provides a pleasant balance.