FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2018



Formati

75 cl

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Campo ai Sassi 2018

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 2018 season started with a cold, rainy winter and normal sprouting. Spring, marked by rainy weather during the flowering period, saw a delayed fruit set, resulting in a natural decrease in yield. The summer was dry, but not excessively so, contributing to a good veraison and excellent ripening. The cool nights provided perfect temperatures for the development of aromas and colour. Northerly winds in mid-September led to a drop in temperature. The fresh, breezy yet sunny season was particularly beneficial for the Sangiovese grapes, which developed strong aromas and became rich in polyphenols as ripening came to an end.

Technical notes

Wine Variety: Sangiovese
Alcohol content: 14,5%
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

The 2018 is a vintage of great balance for our vineyards, giving a particularly fine and harmonious personality to Rosso Campo ai Sassi.The bouquet includes floral notes of violet, small berries and spicy notes. On the palate, the taste is fresh and balanced, with smooth tannins. The finish is long with lingering floral and fruity notes.

Awards

James Suckling: 91 Points