FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2019



Formati

75 cl

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Campo ai Sassi 2019

Rosso di Montalcino DOC

Displaying the characteristics typical of the Sangiovese variety grown in this area, Campo ai Sassi Rosso di Montalcino is a wine with a youthful, almost casual quality. The deep soils on which the vines grow help to produce elegant, aromatic wines with a light, delicate tannic texture.

Climatic trend

The 2019 growing season varied greatly. While winter was marked by below-average temperatures and a few rather abnormally distributed showers, spring saw the water shortages recover. In May, with the lowering temperatures and abundant rainfall, it was determined that the vines were growing particularly slowly. As such, bud break, which began in line with the vines' natural life cycle, slowed slightly. June turned out to be a very hot month, and was followed by a rainy summer. Lastly, the grapes ripened a fortnight later than anticipated and were harvested at a more traditional time.

Technical notes

Wine Variety: Sangiovese
Alcohol content: 14%
Maturation: in oak barrels

Vinification and ageing

Once harvested, the Sangiovese grapes were fermented in stainless steel tanks at a controlled temperature. During this stage, breaking up the cap was vital to ensure perfect polyphenolic extraction. The wine was then aged further in the cellar, with a period in wood barrels. It was then aged further in the bottle to complete the process and produce a quality product for consumers to enjoy.

Tasting notes

Campo ai sassi 2019 has an intense, radiant ruby-red colour with subtle violet hues. The nose presents an array of floral and fruity notes. Hints of violet flower make way for notes of red and black berry fruits before elegant spiced scents of white pepper and star anise come to the fore. An elegant balsamic quality rounds off the bouquet. When tasted, the tannic texture is striking but not excessive. The finish is persistent with a clean fruity and floral after-taste.