FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2020



Formati

75 cl

FRESCOBALDI
TOSCANA

Campo ai Sassi 2020

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

2020 began with rather low levels of rainfall in winter, following the restoration of the water reserves in the last months of 2019. Thanks to the water reserves formed during this period, the plants were able to cope with the higher summer temperatures between June and August. The vines began sprouting in the last days of March. Flowering began in the second fortnight of May and progressed normally, aided by ideal weather conditions (warm, dry and slightly windy days). Due to the lack of rain during the harvesting period, the grapes taken to the cellar were perfectly ripe, healthy and structured. The phenolic composition and sugar content are simply perfect.

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 2020 has a marvellously intense, radiant and clear ruby-red colour with subtle violet hues. The nose presents lovely floral and fruity notes. Immediately apparent are hints of red and black berries, including currants, blackberry and blueberry, accompanied by delicate hints of violet flower. Citrus notes of Bergamot and chinotto oranges further emphasise its elegance. It is rich and substantial on the palate, providing a delightful tannic texture that is not overpowering. The balance between the acid and alcohol is absolutely perfect. The finish is long and persistent.