FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2021



Formati

0.75 L

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Campo ai Sassi 2021

Rosso di Montalcino DOC

Campo ai Sassi Rosso di Montalcino showcases the typical characteristics of Sangiovese grown in this area, in a youthfully uninhibited version. The deep soils on which these vineyards are cultivated yield fragrant and elegant wines with a light and delicate tannic texture.

Climatic trend

The 2021 season will be remembered as a dynamic year. After a rainy and mild winter, which had led to a slightly earlier budding, temperatures dropped sharply at the beginning of April, slightly slowing down the growth of the buds. From May onwards, temperatures have risen, leading to a summer that will be remembered both for the large temperature variations between day and night and for the long period of intense heat. The grapes were in perfect health at harvest, thanks to the mild temperatures and low humidity.

Technical notes

Wine Variety: Sangiovese
Alcohol content: 13.5%
Maturation: in oak barrels

Vinification and ageing

Once harvested, the Sangiovese grapes were fermented in temperature-controlled stainless steel tanks. During this phase, cap breaking was crucial, enabling a flawless extraction of the polyphenolic substances. The wine then spent a period of maturation in the cellar, which was partly wooden. An additional time of bottle ageing completed the wine's quality-enhancing process, before being released for consumption.

Tasting notes

Campo ai Sassi 2021 has a wonderful ruby red colour. The bouquet is distinguished by its predominantly fruity and floral notes. Amongst the fruity notes, currant and morello cherry stand out, and amongst the floral notes, definitely violet ones. It is fresh, soft and persuasive on the palette. The tannin is soft. The persistence is pleasantly lengthy.