FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2022



Formati

0,75 L

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Campo ai Sassi 2022

Rosso di Montalcino DOC

Campo ai Sassi Rosso di Montalcino presents the typical characteristics of Sangiovese grown in this area in a youthfully disengaged version. The deep soils on which these vineyards are grown contribute to perfumed and elegant wines with a light and delicate tannic texture.

Climatic trend

The 2022 season was characterized by a cool and dry winter, with sprouting in the normal range. A rainy spring during the vegetative growth period led to good and rapid plant development. The summer period was marked by dry and hot weather, however, a beautiful rain at the end of July and a subsequent one on August 15 allowed the veraison to develop well. Subsequently, an almost perfect climate: sunny, dry and cool, with important nighttime temperature ranges, particularly favorable for Sangiovese, allowed the grapes to complete their ripening, accumulating great aromatic and polyphenolic potential. All this allowed a very progressive harvest and the possibility of waiting for the grapes to be perfectly ripe.

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 stage, cap breaking was of fundamental importance, allowing perfect extraction of polyphenolic substances. Subsequently, the wine spent a period of maturation in the cellar, part of which was in wood. Further time in bottle completed its qualitative course, before release for consumption.

Tasting notes

Campo ai Sassi 2022 shows a wonderful bright ruby red color. Fruity and floral notes prevail on the nose, including currant and morello cherry and violet, finely accompanied by toasty hints. In the mouth it is fresh, soft and balanced; the tannic texture is thick and delicate. The persistence is pleasantly long and fruity.