FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2023



Formati

0.75 L

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Campo ai Sassi 2023

Rosso di Montalcino DOC

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

Climatic trend

The vine's vegetative cycle was dominated by a mild autumn-winter with limited rainfall, although there was one heavy snowfall at the end of January. Nonetheless, there was a fairly regular vegetative recovery, after which the rains in May and June resulted in significant vegetative development with beautiful, lush plants. During July and August, the grapes enjoyed sunny days and average temperatures, which led to a very gradual and slightly later ripening compared to recent vintages. Harvesting began in the second ten days of September with perfectly healthy grapes, blessed with fine acidity and a fresh aromatic profile, coupled with a ripe polyphenolic component, due to the significant temperature fluctuations in late August-September.

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. Subsequently, the wine was spent a period of maturation in the cellar, partly in wooden barrels. A further period in the bottle completed its qualitative development before release for consumption.

Tasting notes

The Campo ai sassi 2023 is a beautifully vibrant ruby-red colour. On the nose, it has splendid floral notes, complemented by hints of wild berries and delicate spices, with a light toastiness on the finish. On the palate, it is balanced and fresh, with smooth, delicate tannins. It has a beautiful harmony between aroma and taste. Long-lasting finish.