FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
Campo ai Sassi 2024



Formati

0.75 L

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Campo ai Sassi 2024

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 winter was characterised by rather mild temperatures and little rainfall, which proved ideal for the vegetative awakening. The cool spring, on the other hand, saw abundant rainfall, promoting rapid and luxuriant vegetative growth. The summer was marked by some rain alternating with beautiful sunny days. These conditions favoured the growth of the grapes and kept the vines in a good vegetative balance. The ripening period was characterised by significant temperature variations between day and night, which led to a gradual maturation. Our grapes remained perfectly healthy throughout the lengthy harvest, resulting in fresh, fruity aroma profiles supported by an excellent structure, ensuring the wines will stand the test of time.

Technical notes

Wine Variety: Sangiovese
Alcohol content: 13 %
Maturation: in oak barrels

Vinification and ageing

Once harvested, the Sangiovese grapes were fermented in temperature-controlled stainless steel tanks. During this phase, punching down was crucial, enabling a flawless extraction of the polyphenolic substances. Subsequently, the wine underwent a period of maturation in the cellar. Further time in the bottle completed the wine's qualitative development before release for consumption.

Tasting notes

Campo ai Sassi 2024 is a beautifully vibrant ruby-red colour. The bouquet reveals floral notes reminiscent of rose and violet and fruity notes of red and black berries. Finally, the nose releases a beautiful citrus aroma of bergamot. It also boasts a delightfully spicy edge. Each sip is extremely balanced, with smooth tannins accompanied by an intriguing vein of acidity. Long finish with a floral and fruity aftertaste.