FRESCOBALDI
TOSCANA

Campone Brunello 2003

Formati

0,75 l

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Brunello di Montalcino DOCG

The youngest vineyards on the CastelGiocondo wine estate in Montalcino yield this Brunello, well-balanced and superbly-structured, yet eminently approachable as well. Ultra-appealing fragrances of well-ripened fruit and a long-lingering progression make it the perfect accompaniment to red meats, roast game, and aged cheeses.

Climatic trend

The weather, hot and sunny during the summer as in the rest of Tuscany, was perfect during the harvest period. The grapes were brought to the winery in excellent condition, rich in sugars and more skins in the must than in past years. The Sangiovese grapes reach very intense color and excellent structure. The flavors are fruity and velvety.

Technical notes

Origin: Subscribed to the territory of d.o.c.g. Brunello di Montalcino
Exposure: South, South West
Soil typology: Rich in Galestrum, with clay, lime stone and reach in calcium
Plant density: 3.500 vines/Ha
Breeding: Spur pruned cordon and guyot
Wine Variety: Sangiovese 100%
Maceration Time: Around 3 weeks
Malolactic Fermentation: Immediatly after the alcoholic fermentation
Maturation: 174 hl barrel, Slavonia oak - 48 months, 40 of which in barrel and 8 in bottle

Tasting notes

A superb visual impression, presenting a lively, appealing ruby-red shading into garnet. The nose develops an evolving array of sensory impressions: opening with well-ripened fruit, such as dark-cherry preserve, it then offers subtle, mature notes of tanned leather and tobacco leaf, to finally close with delicately pungent balsamic nuances. The overall impression on the palate is one of magisterial balance, with the tannic and alcoholic elements nicely complementary, a measured acidity that animates without predominating, and a pleasurable finish of very satisfying length.

Wine pairing: Meat stews and marinades, as well roast wild game, and well-aged cheeses. The adventuresome will enjoy it with spiced sweetmeats, such as the traditional panforte.