FRESCOBALDI
TOSCANA

Campone Brunello 2004



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

This Brunello appears a very dense but luminous ruby. The bouquet is remarkably multi-layered, with well-ripened blackberry and dark cherry notes the first to emerge, which then yield to more evolved nuances of tanned leather, tobacco leaf and suble hints of peppery balsam. In the mouth, the tannins are noticeable but provide a fine balance to the warm alcohol, and the overall impression is one of notable complexity, superb proportion, and velvety smoothness. As expected, the finish is lengthy and compelling.

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

The wine immediately impresses with its luminous, deep ruby red and subtle traces of garnet. The nose too is complex and multi-layered, releasing fragrant red berryfruit, particularly raspberry and strawberry, plus darker notes of wild blackberry, which gradually yield to more pungent impressions of toasty oak, cocoa, and tobacco leaf. On the palate it shows rich, rounded, and elegant, with fine-grained tannins already well inserted into the structure. A lengthy, mineral-edged finish is particularly fine, and concludes a wine notable for the harmony and balance of all its components.

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.