FRESCOBALDI
TOSCANA

Campone Brunello 2005



Formati

0,75 l

FRESCOBALDI
TOSCANA

Campone Brunello 2005

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

After a fluctuating growing season that required attentive vineyard supervision, particularly in certain areas, this year's was a fine harvest indeed. The superb quality of the grapes was a reward for careful the work and good management decisions throughout the season. In vineyards characterised by deep, well-drained soils, special attention was given to the vines with a generous leaf pulling process and as a result, the grapes are in very good condition.

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

From Montalcino, one of the best areas in Italy for the ageing of wine, where the Sangiovese maximize its characteristics. Deep ruby red color, rich in the nose with blackberry and slight black pepper aromas, winy. Last to emerge are nuances of thyme, tobacco leaf and balsamic aroma ending with an aftertaste of sour cherry. In the palate appears to be well balanced tannic with an evident freshness.

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.