FRESCOBALDI
TOSCANA

# Campone Brunello 2006




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 harvest looked immediately very encouraging, since the growing season had been so favourable. The spring months brought temperate conditions, with little rain and no heat stress; this in turn contributed substantially to sound, healthy fruit. At the end of May there was a sudden drop in temperatures; although it did no damage, the vine growth process was slowed and fruit set affected negatively. The result was looser clusters, with fewer grapes, but the clusters were healthier. July brought high temperatures, but August turned cool, with moderate rainfall, temperature phenomena that ensure, in both red and white grape varieties, excellent concentrations of aromatic compounds, both intense and complex. Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine structure.

## 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%
Alcohol content: 13,5°
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

Brunello Campone 2006 is a ruby red with highlights of garnet. The nose is marked by very intense notes of ripe blackberry, toasted almond and cherry. Pronounced fresh notes of eucalyptus and thyme. The spicy component is characterized mostly by by black pepper and accompanied by hints of leather and mineral notes of flint and tar. The palate has a thick and silky texture well harmonized structure with a long finish and an aftertaste dominated by spicy perfuse.

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.