FRESCOBALDI
TOSCANA

Campone Brunello 2007



Formati

0,75 l

FRESCOBALDI
TOSCANA

Campone Brunello 2007

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 2007 harvest concluded on October. Overall high quality of the fruit brought in resulted in an excellent vintage as well. The first grapes demonstrated that the 2007 harvest was to be outstanding, the natural culmination of a good growing season. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines.

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: 5.500 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

Campone Brunello 2007 appears a garnet-flecked ruby red, luminous and rich. The array of intense aromas ranges from fruity impressions of wild blackberry and dark cherry to toasty notes of tobacco leaf and roast espresso bean, lifted by subtle, pungent hints of star anise and black pepper. The palate exhibits a velvety, dense-woven texture, and superb balance of all its components. It finishes long. Tasted February 2013.

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.