FRESCOBALDI
TOSCANA

Campone Brunello 2008



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

Although the harvest began on September 1, slightly behind schedule compared to recent averages, the fruit came in perfectly sound and healthy, and quality levels were uniformly high, thanks to unremitting attention in the vineyards, over the entire growth period, by the viticultural team. The 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average. Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes, particularly for Sangiovese. In July and August, however, generous sunlight and warm temperatures in Tuscany partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties, with Sangiovese in the lead. The result of these overall conditions was extremely high-quality grapes that are yielding firmly-structured wines that will be very well-balanced, without any need of technical interventions. Simple, classic vinifications have extracted into the wines velvet-smooth tannins, and these wines, still young, display an appealing vein of good acidity. 2008 will be an outstanding year in particular for Sangiovese: these wines will be rich and intense, with deep colour and sturdy structure, showing generous bouquets with great aromatic range.

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: 14%
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 2008 has a brilliant colour, intense ruby with soft garnet highlights. Intensely aromatic, the nose is very expansive and opens with blackberry and various floral scents like rose, violet and iris. At the time of the tasting the wine has already spent a good amount of time in the bottle (more than a year) and therefore nice spicy aromas of nutmeg, cinnamon and cardamom are evident. The nose is mirrored by the palate, the gentle acidity ensures a long refinement. Tasted January 2014.

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.