FRESCOBALDI
TOSCANA

Campone Brunello 2009

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 2009 season was a deeply satisfying season, not least for the high quality of the grapes. Heavy rainfall in the spring proved a challenge for vineyard crews, as they worked to manage vine foliage and to prevent fungal attacks, but at the same time the rains re-built groundwater reserves. Modest rainfall in June and July brought new impetus to slowed vine-growth development and speeded up the ripening process, with the result that the vines produced superb-quality fruit, ripening slightly earlier than the previous year. September brought cool nights and warm, sunny days, ensuring optimal ripeness and exemplary quality. Overall, conditions during the growing season were such that we brought into the cellar perfectly-ripe grapes, with fine acidity levels and complex aromatics.

Technical notes

Origin: Vineyards officially dedicated to Brunello di Montalcino DOCG production
Exposure: South, southwest
Soil typology: Schisty galestro soils, rich in clay and calcium
Plant density: 5.500 vines per hectare
Breeding: Low-trained spurred cordon and Guyot
Wine Variety: 100% Sangiovese
Alcohol content: 14%
Maceration Time: Around 3 weeks
Malolactic Fermentation: After initial fermentation
Maturation: 174hl Slavonian oak ovals - 48 months, of which 40 in large oak ovals and 8 in the bottle

Tasting notes

Brunello Campone 2009 appears a lovely ruby red, with delicate garnet highlights. On the nose, emphatic notes of sour cherry and ripe plum are first to emerge, gradually yielding to subtle impressions of Peruvian bark and rhubarb. Warm and enfolding in the mouth, it impresses with a texture of dense, fine-grained tannins and a delicious, long-lingering finish. (Tasted March 2015.)

Wine pairing: Red-meat stews and braises, roast game, and aged cheeses. The adventuresome will want to try it drizzled over traditional Siena panforte.