FRESCOBALDI
TOSCANA

Campone Brunello 2010



Formati

0,75 l

FRESCOBALDI
TOSCANA

Campone Brunello 2010

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 2010 harvest was completed on 20 October. The summer months were characterised by an alternation of moderate consistent precipitation and sunny days. September presented an ideal climate for the vines, with cool nights coupled with warm sunny days until the end of the harvest. The vines expressed themselves extraordinarily and the grapes arrived at the cellar with an optimal degree of ripeness.

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 - 24 in large oak ovals and 6 in the bottle

Tasting notes

Exciting from the first sip, with intense sensations of undergrowth and marked balsamic notes of eucalyptus, spiced with white pepper. The scents continue with notes of red currant and raspberry, ending with nuanced aromas of graphite. A Brunello with character, a wine for important occasions which it faces with elegance and finesse. (Tasted November 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.