FRESCOBALDI
TOSCANA

Campone Brunello 2011



Formati

750ml

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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 2011 growing season followed a regular course noted for a spring with good rainfall and mild temperatures followed by a warm and pleasant early summer that allowed the grapes and vines to reach the veraison in optimal conditions. The second part of August saw a distinct rise in temperatures, which is what Sangiovese grapes need for an extraordinary ripening distinguished by high concentration and excellent health.

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: Sangiovese 100%
Alcohol content: 14%
Maceration Time: Ca. 3 weeks
Malolactic Fermentation: After initial fermentation
Maturation: 174hl Slavonian oak ovals - 24 months and 6 months in bottles

Tasting notes

Campone Brunello 2011 has an initially complex bouquet of intense blackberry and black pepper scents that give way to firm thyme, cigar tobacco and bitter cherry notes. Brunello in character, this is a wine for important occasions where elegance and refinement are of the essence. Tasted in February 2016.

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