FRESCOBALDI
TOSCANA

Campone Brunello 2012



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 2012 growing season was defined by high temperatures and limited rainfall during the summer months, and the dry climate greatly facilitated the healthy ripening of Sangiovese grapes. The warmth and sunlight of 2012 bequeathed us with a vintage of extraordinarily powerful and rich wines balanced by great minerality.

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: 14,50%
Maceration Time: Ca. 3 weeks
Malolactic Fermentation: After initial fermentation
Maturation: 174hl Slavonian oak ovals - At least 24 months in barrel and 4 in bottle

Tasting notes

The wine, intensely ruby red, presents itself with a rich bouquet that ranges from red to black fruits such as plums, currants, blackberries accompanied by spicy notes that end with toasted notes of coffee and tobacco. In the mouth, the wine is warm and soft and its fine, enveloping tannins are well-balance. The finish is long and persistent with a slight fruitiness.

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