FRESCOBALDI
TOSCANA

Campone Brunello 2013



Formati

750ml

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Brunello di Montalcino DOCG

From the youngest vineyards on the CastelGiocondo wine estate in Montalcino, this well-balanced and superbly structured Brunello is nonetheless eminently approachable. The appealing fragrances of well-ripened fruit and its long-lingering progression make it the perfect accompaniment to red meats, roast game and aged cheeses

Climatic trend

The 2013 wine season saw regular, frequent and well-distributed rainfall in spring and early summer, which favoured vine development. The hot summer that followed, without any heat waves, allowed for an excellent start to ripening. During the ripening phase, characterised by a favourable alternation of cool nights and sunny days, the grapes accumulated rich quantities of noble substances such as anthocyanins and tannins, preserving the delicate varietal aromas.

Technical notes

Wine Variety: Sangiovese
Alcohol content: 14%
Maturation: Slavonian oak ovals - At least 24 months in barrel and 4 in bottle

Tasting notes

Campone Brunello 2013 has an intense ruby red colour with light garnet hues. The nose features fruity notes, such as cherry, black cherry, ripe plum and blackberry. Spicy notes of black pepper, coffee, aniseed and nutmeg emerge later on, with an interesting reminder of the Mediterranean in hints of thyme. The wine is extremely well-balanced on the palate, silky, tannic and soft at the same time.

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