FRESCOBALDI
TOSCANA

Campone Brunello 2014



Formati

75 cl

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Brunello di Montalcino DOCG

Brunello Campone is a well-balanced wine with superb structure, ready for drinking. Intriguing aromas of ripe fruit and a persistent flavour make it the perfect accompaniment to red meat, roasts and aged cheeses.

Climatic trend

The winter season was characterised by unusually mild temperatures. The reawakening of the vines in the spring was greeted with warm and sunny days. The cool summer, on the contrary, characterised by significant rainfall, encouraged longer vegetative development. The lack of rain, the sun and the large variations in temperature between day and night during the second half of September accelerated maturation, delivering rich grapes with aromatic, colourful and structural components.

Technical notes

Wine Variety: Sangiovese
Alcohol content: 13.5%
Maturation: Oak barrels - At least 24 months in barrels and 4 months in the bottle

Tasting notes

Campone Brunello 2014 has an intense ruby red colour with light garnet hues. The bouquet features both fruity and floral notes. Cherry and wild berries are balanced out wonderfully with a hint of violet. With time, these give way to delicate spicy notes. Toasted scents of coffee emerge on the finish. On the palate, it is extremely well-balanced, silky, tannic and soft at the same time.

Wine pairing: Stewed or braised red meats, as well as roasts and aged cheeses. Exciting with panforte!