FRESCOBALDI
TOSCANA

Campone Brunello 2015



Formati

75 cl

FRESCOBALDI
TOSCANA

Campone Brunello 2015

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 2015 season was marked by outstanding vegetative regrowth. The winter saw regular rainfall. As the season progressed, the weather was dry and sunny and the vines grew evenly. July was hot and until the first few weeks of August, which saw two major showers, there was no drop in temperature. This resulted in the development of a perfect combination of aromas and polyphenols.

Technical notes

Wine Variety: Sangiovese
Alcohol content: 14%
Maturation: Oak barrels - At least 24 months in barrels and 4 months in the bottle

Tasting notes

Campone Brunello 2015 has an intense ruby-red colour. Its bold bouquet is rich with scents of red berries. These notes pair well with its slightly toasted, spiced aromas. Rounded and silky-smooth on the palate, the delicate balsamic hints are truly refreshing. The finish is lively but not at all sharp. Campone Brunello 2015 is a wine of great substance and balance.

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