FRESCOBALDI
TOSCANA

Campone Brunello 2016

Formati

75 cl

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Brunello di Montalcino DOCG

Brunello Campone is a balanced, poised wine with a wonderful structure. Its alluring notes of ripe fruit and persistent flavour make it the perfect accompaniment for red meats, roasts and mature cheeses.

Climatic trend

Winter 2016 was mild with normal levels of rainfall. The abundant rainfall in spring allowed the foliage to grow evenly and, starting from the second week in June, and throughout July, the temperature gradually increased. August was dry but without excessive daytime temperatures and with the occasional beneficial shower, which ensured the grapes ripened perfectly. September was very sunny with significant changes in temperature and a lack of rainfall that enabled us to harvest the grapes in their perfect expressive form.

Technical notes

Wine Variety: Sangiovese
Alcohol content: 14.5%
Maturation: At least 24 months in oak barrels

Tasting notes

Campone Brunello 2016 has an intense ruby-red colour and a rich bouquet. The fruity notes pair well with its slightly toasted, spiced aromas. It is rounded and silky on the palate, with very smooth tannins. The finish is lively but not at all sharp. Campone Brunello 2016 is a wine of great substance and balance.

Wine pairing: Pair with stewed or brazed red-meat dishes, roasts and mature cheeses. Or try it with panforte for a tantalising treat!