FRESCOBALDI
TOSCANA

Campone Brunello 2018



Formati

0,75 l

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Brunello di Montalcino DOCG

Brunello Campone is a well-balanced, ready-to-drink wine with an excellent structure. Intriguing aromas of ripe fruit and a persistent flavour make it the perfect accompaniment to red meats, roasts and mature cheeses.

Climatic trend

The 2018 season was characterised by a cool and rainy winter, followed by normal budding. The spring was rainy during the flowering period, which slowed the fruit set, naturally lowering the productive potential of the plants. The summer was dry, with little rain, but thanks to the water reserve created in the spring, the vines were not distressed. These conditions allowed for regular veraison and excellent ripening, while the cool nights were ideal for developing the aromas and colour. In mid-September, the north wind caused a drop in temperatures. This cool and windy yet sunny season was particularly ideal for the Sangiovese grapes, which were able to complete their maturation with great aromatic and polyphenolic potential. By harvest time, the grapes were healthy, intact, and perfectly balanced.

Technical notes

Wine Variety: Sangiovese
Alcohol content: 14%
Maturation: At least 24 months in oak barrels

Tasting notes

Brunello Campone 2018 is a beautiful ruby red colour. The bouquet offers a combination of floral and fruity notes, including rose, violet, small red and black berries. The spicy and tertiary notes emerge in a second moment accompanied by a pleasant balsamic note that lends freshness and elegance. On the palate, it is dry and clean with tannins that are evident but not pungent. The finish is long.

Wine pairing: Braised red meats such as stews, as well as roasts and aged cheeses. A bold match with panforte!