

## Campone Brunello 2019



# Campone Brunello 2019

Brunello di Montalcino DOCG

Campone Brunello 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 2019 seasonal weather conditions were highly variable. After a winter characterised by below-average temperatures and little rainfall, spring saw rainy periods that made up for the water deficit. Budding, which began in line with vine phenology, slowed down slightly due to a drop in temperature and abundant rainfall in May. Overall, rainy and sunny days tended to alternate evenly in the summer months. In September, the days were warm and sunny until the end of the harvest. All of these conditions resulted in high-quality, healthy grapes with a perfect aromatic and polyphenolic profile.

## Technical notes

**Wine Variety:** Sangiovese

**Alcohol content:** 14%

**Maturation:** At least 24 months in oak barrels

## Tasting notes

Campone Brunello 2019 has a wonderfully intense ruby-red colour. The aromatic complexity of the bouquet is incredible. The fruity and floral notes are perfectly blended and accompanied by splendid spicy notes and delicate tertiary aromas. In the mouth it is perfectly balanced and round, with gentle tannins. The finish is long and persistent with slight fruity hints in the aftertaste.

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