

Campone Brunello 2020



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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 2020 season began with rather limited rainfall in the winter months, after improved water reserves in the last months of 2019. The water reserves accrued in this period made it possible to face the highest temperatures of the summer period from June to August. May proved typical, offering ideal weather with warm, dry and slightly windy days. The absence of rain into the harvesting period made it possible to bring structured, healthy and perfectly ripe grapes to the cellar. The phenolic and sugar contents are perfect.

Technical notes

Wine Variety: Sangiovese

Alcohol content: 14.5%

Maturation: At least 24 months in oak barrels

Tasting notes

Campone Brunello 2020 is a beautiful and intense ruby-red colour. On the nose, it is predominantly fruity with hints of cherry, plum and red and black berries. It also offers delightful spiciness and intriguing tertiary aromas. In the mouth, it is perfectly balanced and round, with gentle tannins. The finish is long and persistent.

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