


FRESCOBALDI
TOSCANA

Campone Rosso 2005



Formati
0,75 l

Campone Rosso 2005

Rosso di Montalcino DOC

Made from a rigorous selection of Sangiovese grapes grown on the Tenuta di CastelGiocondo, Campone Rosso di Montalcino is one of the iconic wines in the Brunello Montalcino growing area.

Climatic trend

The 2005 harvest ended on a very positive note, showing high quality in the grapes brought in to the wineries. Sunny days and light breezes in late September allowed the fruit to gain targeted concentration levels and overall excellent condition. After a fluctuating growing season that required attentive vineyard supervision, particularly in certain areas, this year's was a fine harvest indeed.

Technical notes

Origin: Montalcino, Tuscany

Exposure: South, South West

Soil typology: Rich in Galestro, with clay, limestone, and reach in calcium

Plant density: 5.500/Ha

Breeding: Spur pruned cordon

Wine Variety: Sangiovese 100%

Malolactic Fermentation: Immediately after the alcoholic fermentation

Maturation: 12 months, part in the barriques, part in the stainless steel and 4 months in the bottles

Tasting notes

Its deep ruby color and crystal clarity immediately catch the eye. The nose quickly yields appealing fruit such as black cherry and blackberry, followed by subtle notes of tobacco leaf and tanned leather. It shows full and sturdy on the palate, with an excellent tannic texture perfectly balanced with the alcohol; generous flavours drive throughout resulting in a very satisfying finish.

Wine pairing: A broad range of charcuterie, including salamis and sopressata; hearty country soups such as Tuscan ribollita, pasta e fagioli, and crema di ceci. Ideal with many main courses, in particular roast pork.