


FRESCOBALDI
TOSCANA

Campone Rosso 2009



Formati
0,75 l

Campone Rosso 2009

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 balance sheet is strikingly positive, particularly regarding the outstanding quality level of the fruit harvested. Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality. Favourable growing conditions made it possible to bring into the cellars optimally-ripened grapes with good acid levels and complex aromatics.

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: Barrels from 174 hl Slavonian oak and steel containers - 12 months, part in the barriques, part in the stainless steel and 4 months in the bottles

Tasting notes

A shimmering ruby red greets the eye, followed by a richly-complex bouquet that offers dark cherry and wild blackberry, with tempting nuances of tanned leather, cocoa, and espresso. Campone is complex and spacious in the mouth, its structure already enriched with noble, fine-grained tannins. The finish is near endless.

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