


FRESCOBALDI
TOSCANA

Campone Rosso 2010



Formati
0,75 l

Campone Rosso 2010

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 2010 harvest concluded on October 20. Spring 2010 was marked by frequent rainstorms, which made life difficult for the viticulturalists with regard to vineyard operations and anti-fungal efforts, but the rain also had the benefit of building up groundwater reserves. The summer months experienced a rather even alternation of decent rains and sunny days. September brought ideal conditions, with cool nights and warm, sunny days right through to the end of the harvest. The upshot was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels.

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%

Alcohol content: 13,5°

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

An intense ruby-red, Campone Rosso 2010 is vinous with secondary perfumes alongside the primary notes of prune. It is a wine with the typical organoleptic characteristics of its terroir; hints of toasted coffee, leather and burlap. The palate is warm with pronounced tannins. Spicy notes of nutmeg emerge with the final aftertaste.

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.