


FRESCOBALDI
TOSCANA

Campone Rosso 2011



Formati
0,75 l

Campone Rosso 2011

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

During the month of August two verified climatic events of extraordinary importance took place which shaped the characteristics of the grapes by force of the natural elements. The first half of August was characterized by sunny days, with daytime temperatures never above 30°C, and very cold nights. In the second part of August the strength of the sun gave power and concentration to the red grapes as Sangiovese. The final result is that we have obtained white grapes in perfect health, mature, rich in the precursors of aroma and with a good acidity; and red grapes of extraordinary health, mature, concentrated and rich in polyphenols. The harvest began the 16th of August and was completed the 5th of October.

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: 14°

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

Campane Rosso 2011 appears a lively, luminous ruby red. Notes of dark cherry immediately emerge on the nose, enriched by subtle suggestions of pipe tobacco and roasted espresso bean. The palate shows fine balance, all its components well integrated; notable are its tangy crispness and fragrant development. The finish exhibits seductive, spicy impressions of clove and nutmeg.

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