

Campone Rosso 2012



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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 growing season was characterized by elevated temperatures during the summer months and very low precipitation. The particularly dry season favoured superb development of the grapes. The harvest was prolonged and the grapes maintained a perfect state of health, a crucial step toward obtaining quality wines.

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

Campone 2012 is a soft ruby red colour, in line with the typical pigmentation of Sangiovese. The nose offers plum and sweet aromas of raspberry and cotton candy, with scents of Mediterranean citrus, bergamot and kumquat. Floral notes of violet and rose on the finish, slightly spicy with black tea and cinnamon. The firm tannins ensure a clean finish on the palate. Completing the olfactory experience are floral notes of violet and rose, followed by hints of tea and cinnamon. Strong acidity with evident warmth.

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.