FRESCOBALDI
TOSCANA

Campone Rosso 2013

Formati

0,75 l

FRESCOBALDI
TOSCANA

Campone Rosso 2013

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

Spring began in March with seasonally average temperatures, in addition to slightly more rainfall than usual over the last 6 years, which allowed the soils to build up groundwater reserves against the summer heat. The first week in August brought high heat, but the remainder of the month was pleasant; day-night temperature differentials ranged between 12 and 18°C, thus favouring development of pigment compounds and aroma precursors in the fruit. The cool nights kept acidities high, a requirement for well-balanced, elegant wines. Early September remained hot, but temperatures tapered off, and dry, warm conditions made possible good phenolic ripeness without excess sugars. With nighttime temperatures remaining below 16°C and nicely crisp, overall grape quality stayed high. These optimal harvest conditions resulted in bringing in the first Sangiovese in the third week in September. The vines suffered no damage or undue stress over the season, and yielded perfectly sound, healthy grapes

Technical notes

Origin: Montalcino, Toscany
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: Immediatly 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 Rosso 2013 is a transparent and luminous ruby-red. The nose offers fruity notes of cherry, touches of blackberry, and mineral notes of gunpowder. Cinnamon and leather at the finish. The palate is fresh; the tannin texture smooth and vivid.

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.