FRESCOBALDI
TOSCANA

Campone Rosso 2014



Formati

0,75 l

FRESCOBALDI
TOSCANA

Campone Rosso 2014

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 mild winter with the near absence of low temperatures typical of the period, has favoured an early budding and subsequent flowering. Then an anomalous summer, with several days of rain and a few real hot ones, put a strain on vineyard maintenance, requiring continuous vine leaf management. A September with little rain, cool nights and sunny days some windy, allowed the grapes to ripen in the best way so as to have a good natural balance skin/juice. At the time of the harvest grapes arrived in perfect condition.

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

The richness of the aromas of Rosso Campone 2014 reveals an intriguing alternation of red fruits and pleasant spicy notes. Vibrant and rich, the younger brother of the Brunello Campone, goes long in the mouth calling for red meat and flavourful dishes, ideal with a tartare.

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.