FRESCOBALDI
TOSCANA

Campone Rosso 2015



Formati

0,75 l

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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 Sangiovese buds sprouted during the first week and April and experienced continuous and steady growth thanks both to the water reserves inherited from 2014, and the within average rainfall experienced in 2015. The season progressed with a dry and sunny climate until the first week of August when two significant rainfalls brought much needed respite to the plants, lowering the temperatures enough to allow the grapes to ripen in the best possible conditions.

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: Slavonia oak barrels and stainless steel vats. - 10-12 months in barrels and steel vats, and a few months in bottle.

Tasting notes

A bright and intense ruby red, the wine's nose is distinguished by the fruitiness of marasca cherries and blackberries enriched by delicate floral notes. In the mouth, the wine is fresh and crisp but balanced by soft and mellow tannins.

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.