

Campone Rosso 2017



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Rosso di Montalcino DOC

Produced in one of the iconic Tuscan wine-making areas, from Sangiovese grapes that express their finest qualities in this terroir, Campone Rosso is the perfect marriage of complexity and vivacity.

Climatic trend

The 2017 season was characterised by a rather mild winter with temperatures slightly above average. The spring and summer periods saw high temperatures and limited precipitation. The combination of the deep terroirs on which the Sangiovese grapes are cultivated and the particularly dry growing season, led to vegetative growth with an excellent ripening phase. At harvest time, the grapes arrived healthy, intact and nicely concentrated.

Technical notes

Wine Variety: Sangiovese

Alcohol content: 13, 5%

Maturation: partially in oak barrels - 12 months and subsequent ageing in the bottle

Tasting notes

Campone Rosso 2017 features a bright and rich ruby-red colour. Its bouquet contains predominantly fruity aromas, such as blackberry, blueberry and cherry, which then give way to delicate floral notes and a slight spiciness. In the mouth, the freshness balances perfectly with the alcoholic note. The tannin is round and mellow.

Wine pairing: Full-flavoured cured meats such as prosciutto or salami, Tuscan soups such as ribollita or pasta and beans, creamed chick peas. For main courses, grilled pork.