FRESCOBALDI
TOSCANA

Campone Rosso 2018



Formati

75 cl

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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 2018 season saw a cold, rainy winter followed by normal sprouting. Spring was rainy, especially during the flowering period, naturally resulting in reduced yield from the vines. The summer was dry but not excessively so. This contributed to a good veraison and excellent ripening, and the cool nights were perfect for the development of aromas and colour. The northerly winds in mid-September led to a drop in temperatures. The fresh, breezy yet sunny weather led to a splendid Sangiovese harvest. The grapes developed strong aromas and became rich in polyphenols as ripening came to an end.

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 2018 is a very fine, elegant wine with an intense and radiant ruby-red colour. The bouquet is intensely fruity with notes of small berries. These are balanced out by hints of sweet spices. The attack is fresh and delicate, with tannins that, while noticeable, are elegant and blend perfectly. The finish is long with hints of fruit, and its liveliness ultimately results in a feeling of freshness.

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.