



Campono Rosso 2019

Climatic trend

The 2019 growing season varied greatly. After a winter characterised by below-average temperatures and low rainfall, spring saw a number of rainy days that made it possible to recover the water deficit. The sprouting, which began in line with the phenology of the vine, slowed slightly due to a drop in temperature and abundant rainfall during the month of May. Overall, however, the summer months saw a uniform alternation between rainy and sunny days. In September there were warm and sunny days until the end of the harvest. All this made it possible to grow high quality, healthy grapes with perfect aroma and polyphenols.

Territory characteristics

Wine Variety
Sangiovese

Alcoholic Grade
13,50%

Vinification

Technical notes

Available formats
0,75 l

Organoleptic Notes

With its intense ruby-red colour, the bouquet of the Campone red has notes of red berries such as blackberry and blueberry. Floral notes balance well with those of small fruits. On the palate, it is fresh and mellow with broad, velvety tannins and offers a fruity, long and persistent aftertaste.

match

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.

