

## Campone Rosso 2022



# Campone Rosso 2022

Rosso di Montalcino DOC

Produced in one of the symbolic Tuscan wine-producing areas, from Sangiovese grapes that find one of their greatest expressions in this terroir. Campone Rosso is the perfect combination of complexity and vivacity.

## Climatic trend

The 2022 season was characterised by a cool and dry winter, followed by normal budding. The spring, which was rainy during the period of vegetative growth, led to good and rapid development of the plants. The summer was marked by dry and hot weather, but a beautiful rainfall at the end of July and again on August 15 ensured good veraison. Subsequently, an almost perfect climate: sunny, dry and cool, with significant night-time temperature variations, particularly favourable for Sangiovese, allowed the grapes to complete their maturation, accumulating great aromatic and polyphenolic potential. All this allowed a very gradual harvest and the possibility to wait until the grapes were perfectly ripe.

## Technical notes

**Wine Variety:** Sangiovese

**Alcohol content:** 13,5%

## Tasting notes

The 2022 Campone Rosso is a beautifully vibrant ruby-red colour. On the nose, it offers floral hints of violets and roses with a crescendo of fruity notes ranging from redcurrants, blueberries and even wild strawberries. There is a beautiful and at the same time delicate spiciness of black pepper and clove. Fresh and dry on the palate, with a soothing tannic taste.

**Wine pairing:** Savoury cured meats such as ham or salami; Tuscan soups such as ribollita or pasta and beans, and creamed chickpeas. Main course suggestion: grilled pork.