FRESCOBALDI
TOSCANA

Campone 2021



Formati

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Vino Nobile di Montepulciano DOCG

The vineyards from which we obtain the Campone Vino Nobile di Montepulciano are located in a historic area for the production of Vino Nobile di Montepulciano, which has long been renowned for its ideal Montepulciano-growing conditions. Nestled in the rolling landscape between Val di Chiana and Val d'Orcia, the vineyards are laid out around the winery's hill at an altitude of 300 metres above sea level. They are differentiated by exposure and soil type, thus helping to bring out the complexity of the wine.

Climatic trend

The 2021 season was marked by significant variations in temperature and rainfall. The vintage was defined by rather low rainfall, which was concentrated in a few specific months such as January and February, and by temperatures with particularly low minimum values. Between February and March, the average temperatures led to a bud break that slowed down with the arrival of cold air in early April. The typically hot temperatures in the first part of June induced the start of flowering, which lasted until mid-month. Veraison began towards the end of July and extended throughout the month. The subsequent ripening phase was rather sudden, helped by the low rainfall between August and September. Favourable conditions during the harvest period allowed us to collect grapes that made the 2021 vintage exceptional, with bold colours, intense aromas of ripe fruit, and a structure featuring rich tannins and good acidity.

Technical notes

Wine Variety: Sangiovese, known locally as Prugnolo Gentile, and complementary red grape varieties
Alcohol content: 14%
Maturation: 24 months in oak barrels

Vinification and ageing

Once harvested by hand, the grapes were vinified in stainless steel tanks at a controlled temperature (max 26 °C), and fermentation took place spontaneously. Maceration on the skins allowed for perfect extraction of the polyphenols, assisted by frequent pumping over in the initial stages of fermentation, "délestage" in the intermediate stage, and further pumping over in the final stage. The malolactic fermentation was completed in steel before winter. Maturation in 50 hL oak barrels lasted for 24 months, as usual. Before being placed on the market, the Campone Vino Nobile di Montepulciano was aged in the bottle in our cellar for 4 months.

Tasting notes

The Campone Vino Nobile di Montepulciano 2021 is an intense shade of ruby red. On the nose, the fruity notes of small black fruits, raspberries and Mediterranean hints of sage and thyme are particularly interesting, followed by a pleasant spiciness and delicate tertiary notes. On the palate, it is warm, soft and pulpy, but balanced by good freshness and tannicity. The aromatic persistence and harmony between the various organoleptic components are remarkable on the nose and in the mouth.