FRESCOBALDI
TOSCANA

Campone 2022



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 weather in this part of Tuscany was characterised by rather high temperatures throughout the year, which led to an acceleration of vegetative development in the months of May, June and July. However, rainfall in the region was well-distributed, avoiding any risk of water stress. The vintage was generally earlier than average, and the grapes were harvested with a splendid concentration of sugars, acidity and polyphenols.

Technical notes

Wine Variety: Sangiovese, known locally as Prugnolo Gentile, and complementary red grape varieties
Alcohol content: 13.5%
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. As usual, the wine was matured in 50 hL oak barrels for 24 months. Before being placed on the market, the Campone Vino Nobile di Montepulciano was aged in the bottle in our cellar for a further 4 months.

Tasting notes

Campone Vino Nobile di Montepulciano 2022 is a beautiful and intense shade of ruby red. The nose is intensely fruity, with notes ranging from cherry to blueberry, right through to blackberry. The aromas of Mediterranean herbs unleash fascinating fresh and balsamic qualities. On the finish, the spicy notes are balanced by tertiary aromas due to the prolonged ageing in wood. On the palate it reaffirms its freshness, with gentle tannins and a wonderful finish. The aromas are remarkably persistent.