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93 Points WINE ENTHUSIAST

91 Robert Parker
WINE ADVOCATE

2012

Campogiovanni

Brunello di Montalcino Docg

VINTAGE FEATURES

After a cold and occasionally snowy winter, some positive weather events produced a little water accumulation in the soil. The spring was quite warm. The summer was very hot without rain. The rains of early September restored the balance to some extent favouring the ripening of the Sangiovese grape. The overall drought led to a noticeable reduction of yields with small berries and great concentration of the grapes.

VINEYARD LOCATION

Campogiovanni Estate (Montalcino, Siena)

SOIL PROFILE

Medium textured, largely silt-sand with some clay, on sandstone and calcareous marl.

TRAINING SYSTEM

Spur-pruned cordon

GRAPES

Sangiovese 100%

HARVEST

Second week of October

VINIFICATION & MATURATION

Twenty-day maceration at 28-30 C, and malolactic fermentation in steel. Maturation for 36 months in 500 lt french oak barrels, followed by a further 12 months in the bottle.

BOTTLES PRODUCED

70.000

SERVING TEMPERATURE

18 ° C

ALCOHOL

14,5% Vol

CELLARING

20 years



TASTING NOTES & PAIRINGS Deep ruby red. Offers up aromas of well-ripened wild berry fruit, blackberry preserves, tobacco leaf and tanned leather. An expansive, generous palate displays rich mouthfeel, developing into a lengthy finale marked by fruit liqueur. A wide range of meats, particularly game and boar, and with aged pecorino cheese.