



2015

Campogiovanni

Brunello di Montalcino Docg



VINTAGE FEATURES

2015 will be remembered as one of the warmest in recent years; to a mild winter and a spring with regular rainfall, succeeded a hot summer with rare precipitations. Good weather conditions allowed a good quantity and excellent quality production, with perfect phenolic maturation in all vineyards, guaranteeing wines suitable for long aging.

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

Third week of september to first 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 and in 60 hl slavian oak, followed by a further 12 months in the bottle.

BOTTLES PRODUCED	85.000
SERVING TEMPERATURE	18 ° C
ALCOHOL	15 % Vol
CELLARING	20 years
TOTAL ACIDITY 5,7 g/l	RESIDUAL SUGAR 0,5 g/l

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.