



Campogiovanni

Brunello di Montalcino DOCG 2015



SAN FELICE

Campogiovanni's vineyards are situated on the south quadrant of the Montalcino hill, where weather conditions and a particular combination of soils favor optimal ripening of the Sangiovese Grosso grape. Campogiovanni Brunello is absolutely classic in style, averaging three years in Slavonian oak casks and 500-liter tonneaux, then another twelve months in the bottle. It is recognized for its finesse and longevity. Five times award-winning wine in the TOP 100 Wine Spectator.

Vintage Profile

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

Tasting Notes and Pairings

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

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 week of October

Vinification & Maturation

20-day maceration at 28-30°C, and malolactic fermentation in steel.

Maturation for 36 months in 500 liter French oak barrels and in 60 hl Slavonian 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

Size

