



# Campogiovanni

## Brunello di Montalcino DOCG 2016



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

Winter was quite mild and rainy; elevated temperatures at the beginning of April have caused an early flowering of at least 10 days; after a regular May, the summer months were very hot, with temperatures high above seasonal average, with periodic rains that helped to maintain a good vegetative balance avoiding water distress. The ripening of the grapes was very good as well as the average quality of the wines produced.

### 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

14,5% Vol

### Cellaring

20 years

### Total Acidity

5,6 g/l

### Residual Sugar

0,7 g/l

### Size

