



Campogiovanni

Brunello di Montalcino DOCG 2018



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

2018 has begun with an early sprouting due to high temperatures in March and April, followed by a fairly rainy May. Temperatures have started to rise again since June; summer temperatures in the norm with scattered rains. The month of September in particular saw a succession of sunny days but with a great thermal excursion between day and night, which allowed the grapes a proper phenolic and aromatic maturation.

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

95.000

Serving Temperature

18 °C

Alcohol

14% Vol

Cellaring

20 years

Total Acidity

5,7 g/l

Residual Sugar

0,5 g/l

Size

