



CAMPOGIOVANNI

# Campogiovanni

Brunello di Montalcino DOCG 2019



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 2019 was characterized by rains and snowfalls that allowed the deposit of water reserves; average spring temperatures favored an early april budbreak and high summer temperatures in June, July and August brought the grapes to perfect ripening. In general, the 2019 vintage has produced well balanced wines with an excellent aging potential.

### 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

78.000

### Serving Temperature

18 °C

### Alcohol

14,5% Vol

### Cellaring

20 years

### Total Acidity

5,5 g/l

### Residual Sugar

0,5 g/l

### Size

