



Campogiovanni

Brunello di Montalcino Docg 2020



CAMPOGIOVANNI

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

The 2020 vintage was characterized by a mild winter, which led to an exceptionally early bud break. However, several nights in March recorded sub-zero temperatures, slowing down vine growth and resulting in lower yields. Spring brought an alternation of sunny and rainy days, while summer, with moderately high temperatures, allowed for vegetative recovery, leading the grapes to full ripeness. Thanks to the reduced yields, the quality of the grapes was excellent, both in terms of health and tannin maturity.

Tasting Notes and Pairings

Colore rosso rubino intenso. Profumi di frutti maturi di bosco, confettura di more e note di tabacco e cuoio. Al palato è ampio, morbido, persistente, chiusura con note di frutta sotto spirito. Carni rosse in genere, selvaggina, piatti a base di cinghiale, pecorini stagionati.

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

Vinificazione e Affinamento

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 6.600

Serving Temperature 18 °C

Alcohol 14,5% Vol

Cellaring 20 anni

Total Acidity 5,4 g/l

Residual Sugar 0,5 g/l

Size

