



Campogiovanni

Brunello di Montalcino Docg 2021



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 2021 vintage was characterized by a mild and dry winter. The germination was consequently brought forward to the end of March for the earliest varieties and for the best exposed vineyards. On the first nights of April, the temperature dropped a few degrees below zero, significantly reducing production. Fortunately, the spring was rainy, allowing the plants to tolerate a long, hot summer. Production was poor but, as often happens, the small quantity corresponds to an excellent quality.

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

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 60.000

Serving Temperature 18 °C

Alcohol 14,5% Vol

Cellaring 20 years

Total Acidity 5,6 g/l

Residual Sugar 0 g/l

Size

