



Campogiovanni

Brunello di Montalcino Docg 2020



CAMPOGIOVANNI

After years of careful observation of the most promising vineyards, P#327 comes to life from a scrupulous selection of grapes from the most suitable area of the Campogiovanni estate, where a balanced climate and sandy-loam soil favour ideal ripening. The result is a Brunello of outstanding elegance, in which finesse and structure unite with power and harmony. Sip after sip, its depth is gradually revealed, offering an authentic and vibrant interpretation of this precious corner of Montalcino.

Vintage Profile

2020 was characterised by a mild winter, which favoured very early budding. Nevertheless, temperatures below freezing were recorded on some nights in March, causing the vegetative growth of the vines to slow down, with a consequent reduction in yields. Spring was marked by alternating sunny and rainy days, while the summer, which was not excessively hot, allowed vegetative recovery, bringing the grapes to full ripeness. Thanks also to the reduction in yields, the grapes were of excellent quality, with regard to general health and the ripening of the tannins.

Tasting Notes and Pairings

An eye-catching ruby red colour, promising elegance and complexity. The nose opens with the enveloping scent of ripe red fruit, enriched with nuances of brushwood. Balsamic notes and a hint of spice emerge as it unfolds, enhancing its personality. The palate features smooth and refined tannins, while maintaining a pleasant persistence, accompanied by a delicate acidity that perfectly balances the structure. The fresh, mineral finish invites you to take another sip.

Vineyard Location Campogiovanni Estate (Montalcino, Siena)

Soil Profile

Medium-textured sandy loam with pebbles and gravel, resting on sandstone and calcareous marl bases

Training System

Spurred cordon

Grapes Sangiovese 100%

Harvest

Second and third weeks in September

Vinificazione e Affinamento

Alcoholic fermentation takes place in stainless steel tanks at a temperature of 26-28 °C, with a maceration period of 15-20 days. Malolactic fermentation also takes place in stainless steel tanks. The wine spends 30 months ageing in 30 hl and 50 hl oak barrels. Bottle ageing lasts 12 months.

Bottles Produced 6.600

Serving Temperature 18 °C

Alcohol 14,5% Vol

Cellaring 20 anni

Total Acidity 5,7 g/l

Residual Sugar 0,5 g/l

Size

