

# Marchesi de' FRESCOBALDI



## CAMPO AI SASSI 2007

**DENOMINATION:** Rosso di Montalcino DOC

**GENERAL INFORMATION:** Campo ai Sassi Rosso di Montalcino displays the same characteristics as Brunello, but in a more youthful, less complicated manner. It is produced from the same grape, sangiovese, but younger vineyards yield wines that are aromatic and elegant, and less tannic than Brunello.

**VINTAGE REPORT:** The 2007 harvest on the Frescobaldi wine estates concluded on October 5. Overall high quality of the fruit brought in resulted in an excellent vintage. The previous autumn too was very favourable, so that the vines kept their leaves until quite late, excellent conditions that allowed the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines. Consequently the maturation of the grapes was gradual, in ideal climatic conditions, with hot and sunny days and fresh nights.



Castelgiocondo



## TERROIR AND ENVIRONMENTAL CONDITIONS

**ESTATE AND VINEYARD LOCATION:** Castel Giocondo Estate in Montalcino

**ALTITUDE:** 250-450 m

**VINEYARD SIZE:** 90 ha, within the 152 ha of sangiovese registered in the DOCG Brunello di Montalcino appellation

**EXPOSURE:** South, southwest

**SOIL TYPE:** Rich in "galestro", with clay, limestone, and rich in calcium

**PLANTING DENSITY:** 3,000 vines/ha in "low density" vineyards, and 5,500 in the last generation of "high density" vineyards

**TRAINING SYSTEM:** Low spur pruned cordon



## TECHNICAL INFORMATION

**VARIETES:** Sangiovese 100%

**YIELD/HECTARE:** 45 hl

**HARVEST PERIOD:** End of September, beginning of October

**VINEYARD PRACTICES:** Mostly manual, partly mechanical

**FERMENTATION VATS:** Stainless steel

**FERMENTATION TEMPERATURE:** < 30° C

**LENGTH OF FERMENTATION:** 12 days

**LENGTH OF MACERATION ON THE SKINS:** 15 days

**MALOLACTIC FERMENTATION:** Immediately following alcoholic fermentation

**MATURATION METHOD:** Part in 80 hl and in 100 hl

Slavonian oak casks, part in french oak barrels

**LENGTH OF MATURATION:** 12 months and 4 months in bottles

**BOTTLE'S FORMAT:** 0,75 lt.



## TASTING NOTES

Ruby red in appearance, Campo ai Sassi offers generous notes of blackberry on the nose that foreground spicy black pepper, clove, and nutmeg. Noticeable, well-delineated tannins characterise the palate, and a warm, rich, full body is ample testimony of a great vintage in an exceptional growing area. The finish is pleasantly long.

**SERVING SUGGESTIONS:** Egg-pasta dishes such as pappardelle in hare sauce, or with boar, or with any red meat, whether steak or stews.