



## CAMPO AI SASSI 2008

**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** Although the harvest began on September 1, slightly behind schedule compared to recent averages, the fruit came in perfectly sound and healthy, and quality levels were uniformly high, thanks to unremitting attention in the vineyards, over the entire growth period, by the viticultural team. The 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average. Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes, particularly for Sangiovese. In July and August, however, generous sunlight and warm temperatures in Tuscany partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties, with Sangiovese in the lead. The result of these overall conditions was extremely high-quality grapes that are yielding firmly-structured wines that will be very well-balanced, without any need of technical interventions. Simple, classic vinifications have extracted into the wines velvet-smooth tannins, and these wines, still young, display an appealing vein of good acidity. 2008 will be an outstanding year in particular for Sangiovese: these wines will be rich and intense, with deep colour and sturdy structure, showing generous bouquets with great aromatic range.



## 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  
5.500 vineyards/ha

**TRAINING SYSTEM:** Low spur pruned cordon

**VINEYARD AVERAGE AGE:** Since 1990 the vineyards recently plant



## TECHNICAL INFORMATION

**VARIETY:** Sangiovese 100%

**YIELD/HECTARE:** 45 HI/Ha (2635,2 Tons/Acres)

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

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

**FERMENTATION VATS:** Stainless steel

**FERMENTATION TEMPERATURE:** 30C° (86° Fahrenheit)

**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 FORMATS:** 0,75 lt.



## TASTING NOTES

The wine appears a rich, purple-tinged ruby, with striking luminosity. An impressive array of fragrances opens with ripe wild blackberry and dried plum, which gradually yield to nuances of earthy mineral and subtle notes of spice. Finely balanced components and an ultra-velvety mouthfeel characterise the palate, complemented by a nervy acidity and dense, glossy tannins. The finish is satisfactorily lengthy.

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