

Campo ai Sassi Rosso di Montalcino DOC



Origin

Country	Italy
Wine Region	Tuscany, Rosso di Montalcino DOC
Winery	Frescobaldi

Technical Data

Grape Varieties	Sangiovese
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	Fermentation in stainless steel tanks at a controlled temperature. During this stage, breaking up the cap is vital to ensure perfect polyphenolic extraction.
--------------	---

Ageing	In oak barrels, followed by a short period in bottle.
--------	---

Description

In Brief	Displaying the characteristics typical of the Sangiovese variety grown in this area, Campo ai Sassi Rosso di Montalcino is a wine with a youthful, almost casual quality. The deep soils on which the vines grow help to produce elegant, aromatic wines with a light, delicate tannic texture.
----------	---

Tasting notes	A marvellously intense, radiant and clear ruby-red colour with subtle violet hues. The nose presents lovely floral and fruity notes. Immediately apparent are hints of red and black berries, including currants, blackberry and blueberry, accompanied by delicate hints of violet flower. Citrus notes of Bergamot and chinotto oranges further emphasise its elegance. It is rich and substantial on the palate, providing a delightful tannic texture that is not overpowering. The balance between the acid and alcohol is absolutely perfect. The finish is long and persistent.
---------------	--

Food Pairing	Excellent with local delicacies such as Bistecca Fiorentina (Florentine Steak), risotto with meat or mushroom sauces, polenta with black truffles or with grilled vegetables, cured meat such as prosciutto and salami as well as mature cheeses.
--------------	---

Notes



