Campogiovanni, Brunello di Montalcino DOCG (Magnum) (Gift Box) 2019

ISF9142019

Tenuta Campogiovanni

— Toscana, Italy

2019 Vintage

The Wine Merchant Top 100 Top 100 2022

You get what you pay for here; serious wild berry and leather complexity, an expansive palate and a beautifully persistent finish.

Production

Campogiovanni's 12 hectare vineyards are on the south quadrant of the Montalcino hill, where weather conditions and a particular combination of soils allow optimal ripening of the grapes. Harvesting is in late September. The grapes then undergo a 20-day maceration at 28-30 degrees C, and malolactic fermentation in steel. Maturation is for 36 months in large Slavonian oak botti, followed by a further 12 months in bottle.

Tasting note

Offers up aromas of well-ripened wild berry fruit, plum, aromatic cedar, tobacco leaf and tanned leather. An expansive, generous palate displays rich fruit and mouthfeel, developing into a long, persistent and fruit-filled finish.

Food Match

Pairs well with rich meats such as game and boar.

ABV:
14.50%

Case/Bottle Size:
1x 150cl

Closure:
Cork

Appellation:
Brunello Di Montalcino DOCG

Winemaker:
Leonardo Bellaccini

Grape Varieties:
Sangiovese 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
709067101131