Campogiovanni, Brunello di Montalcino DOCG 2020

ISF0252020

2019 Vintage

Tenuta Campogiovanni

— Toscana, Italy

Decanter World Wine Awards Bronze 2023

San Felice's distinguished Campogiovanni estate consistently produces some of the richest, most forward and impressive wines of the zone.

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

Expansive aromas of wild berry, plum, aromatic cedar, tobacco leaf and leather. A generous, complex palate with meaty, savoury characters and fine-grained tannins, developing into a long, persistent and satisfyingly rich finish.

Food Match

Pairs well with rich meats such as game and boar.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Brunello Di Montalcino DOCG

Winemaker:
Leonardo Bellaccini

Grape Varieties:
Brunello 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
709067101100