Campogiovanni, Rosso di Montalcino DOC 2023

ISF0302023

Tenuta Campogiovanni

— Toscana, Italy

Sourced from a 6 hectare plot on the Campogiovanni estate, where the vines naturally produce a brighter, more approachable and early ripening style of Sangiovese well suited to Rosso di Montalcino.

2020 Vintage

Decanter World Wine Awards Bronze 2023

2022 Vintage

Decanter World Wine Awards Bronze 2024

Production

These 6 hectares of Sangiovese vines were planted in the 1990s on the Campogiovanni estate. The vineyard is at a 250-300m altitude, south to southeast-facing. After a 12-day maceration, and malolactic fermentation in stainless steel, the wine was matured for 12 months in Slavonian oak botti, followed by a further 2 months in bottle.

Tasting note

An inviting nose, warm and open, with ripe cherry and blackberry fruit combined with cedarwood and spice notes. The palate has rounded plum and red fruits balanced by fresh acidity. Spice and savoury characters and fine tannins lead to an elegant finish.

Food Match

Pairs well with pasta in meat sauces with mushroom or truffles, pork, or veal dishes.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Rosso Di Montalcino DOC

Winemaker:
Leonardo Bellaccini

Grape Varieties:
Sangiovese 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
709067104101