Campogiovanni Il Quercione Riserva, Brunello di Montalcino DOCG 2019

ISF0562019

Tenuta Campogiovanni

— Toscana, Italy

From a 2.5 ha plot of very low yielding 35 year old vines, produced only in the best vintages. This is exceptional by any standards, with depth, richness and complexity in equal measure and a level of finesse rarely found in Brunello.

2020 Vintage

Decanter World Wine Awards Bronze 2023

2022 Vintage

Decanter World Wine Awards Bronze 2024

Production

Il Quercione is San Felice's most prized vineyard on their Campogiovanni estate. 250 metres and south facing, the vineyard is just 2.5 hectares. It was planted in 1980 on largely silt and sand soils with some clay, resting on sandstone and calcareous marl. The vines are spur-pruned cordon and harvested around the beginning of October. Twenty-five day maceration at 30°C, followed by malolactic fermentation and a 24-month maturation in 500-litre French oak tonneaux and a further 36 months in the bottle. 7000 bottles produced.

Tasting note

A wonderfully complex nose with a huge range of aromas from violet and wild red berry, to leather, sandalwood and dried fruits along with balsamic and toasty notes. Opulent and well structured on the palate with ripe red fruits balanced by youthful acidity and fine grained tannins. Hugely complex with a long, savoury, nuanced finish. Remarkable now but will be even better with age, improving for a decade or more.

Food Match

Great with grilled meats, rare lamb or steak.

ABV:
15.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

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:
709067102107