



Bin No:
1035

*Wine: Tenuta Castelgiocondo, Campo ai Sassi,
Rosso di Montalcino 2014*

Country: Italy

Region: Rosso di Montalcino - Tuscany

Producer: CastelGiocondo

Vintage: 2014

Colour: Red

Grape Variety: 100% Sangiovese

Status: Still

Vegetarian – Vegan

Allergens: contains sulphites

Body Value: C (A is light, D is full bodied)

abv: 14.0% - bottle size: 75cl



Tasting Note:

Intense aromas of blackcurrant and herbal notes on the nose, lead to the complex palate of mint, liquorice, cardamom with a hint of violet. Smooth, but well structured. on the palate, this intense wine has a wonderful persistency on the finish.

Winery information:

CastelGiocondo epitomises the spirit of Montalcino. It is considered to be one of the most historical estates of Montalcino, as it was one of the first producers of Brunello di Montalcino during the 1800s.

The vines are overlooked by the castle and the small medieval town of Montalcino. The combination of the unique location of the vineyard, which is situated at 300 to 400 metres altitude; the south western orientation, which benefits from the hot afternoon sun; and the free draining marl soils; contributes three significant attributes in producing this top quality Sangiovese.

The CastelGiocondo wines are distinguished by their opulence, power and extraordinary longevity.

Vineyard

The vineyards are located on the CastelGiocondo Estate in Montalcino. Campo ai Sassi Rosso di Montalcino displays the same characteristics as Brunello, but in a more youthful, less complicated manner. It is produced from the same grape, Sangiovese, but from vineyards with vines that have very deep roots and yield wines which are aromatic and elegant, and less tannic than the Brunello. These vineyards were first planted in 1990 and then recently replanted, according to the terroir.

Vinification

The wine was fermented in stainless steel, followed by a maturation on the skins for 16 days. A malolactic fermentation took place immediately after the alcoholic fermentation. A proportion of the wine was matured in 80 hl and 100 hl Slavonian oak casks, while the remaining proportion was aged in French oak barrels for 12 months. The wine then received a further four months bottle-ageing.

Food Recommendation:

An intense wine which accompanies full-flavoured stews, steak or wild boar; or pasta dishes

