



SAN FELICE

Campogiovanni

Brunello di Montalcino DOCG 2017



Campogiovanni's vineyards are situated on the south quadrant of the Montalcino hill, where weather conditions and a particular combination of soils favor optimal ripening of the Sangiovese Grosso grape. Campogiovanni Brunello is absolutely classic in style, averaging three years in Slavonian oak casks and 500-liter tonneaux, then another twelve months in the bottle. It is recognized for its finesse and longevity. Five times award-winning wine in the TOP 100 Wine Spectator.

Vintage Profile

Winter was quite mild and dry. At the end of March the vines sprouted at least 20 days in advance. In April, two cold nights slowed down the development without fortunately causing damage to the shoots. The summer drought has reduced the yields considerably while the quality was good thanks to some cultivation techniques aimed at keeping the grapes shaded.

Tasting Notes and Pairings

Deep ruby red. Offers up aromas of well-ripened wild berries, blackberry preserves, tobacco leaf, and tanned leather. An expansive, generous palate displays a rich mouthfeel, developing into a lengthy finale marked by fruit liqueur. Pairs perfectly with a wide range of meats, particularly game and boar, and with aged pecorino cheese.

Vineyard Location

Campogiovanni Estate
(Montalcino, Siena)

Soil Profile

Medium textured, largely silt-sand with some clay, on sandstone and calcareous marl

Training System

Spur-pruned cordon

Grapes

Sangiovese 100%

Harvest

Third week of September
to first week of October

Vinification & Maturation

20-day maceration at 28-30°C, and malolactic fermentation in steel.

Maturation for 36 months in 500 liter French oak barrels and in 60 hl Slavonian oak, followed by a further 12 months in the bottle.

Bottles Produced

95.000

Serving Temperature

18 °C

Alcohol

15% Vol

Cellaring

20 years

Total Acidity

5,7 g/l

Residual Sugar

0,5 g/l

Size

