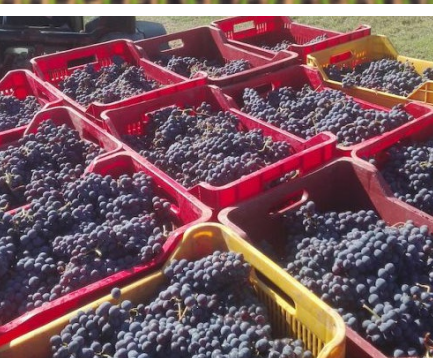




ALESSANDRO ROSSI

# CAMPONOVO

TUSCANY



Camponovo was founded in 1998. Until 2011, the entire grape production had been sold to 'La Gerla', the estate of Alessandro's father Sergio. After his father's death in 2011, Alessandro took the decision to no longer sell the entire grape production, but to keep the best part for himself, to produce Brunello di Montalcino under his own label.

Camponovo is located in the northern part of Montalcino and owns 5.3 hectares of vineyards approved for the production of Brunello di Montalcino. A further 4 hectares will come into production by 2024.

Alessandro directly manages the entire process, in the field and in the cellar. For him, it is more important to produce a wine with personality, respectful of the terroir and the characteristics of the vintage, rather than producing wine with a recipe that conforms to common taste. High-quality wines need high-quality grapes. Soil characteristics, clones and vineyard exposure are critical elements. Optimum results can only be achieved with the passion and attention to detail of the workers who do the manual labour all year round to raise the vines.



There is no universal recipe for turning grapes into wine. Everything is entrusted to the knowledge of Camilla ( cellar master) who works in synergy with Alessandro and Castelli ( winemaker more than winemaker). Each vintage is different and in the same year, each barrel has its own evolution. Every single barrel is tasted and analysed. The team decides together whether and which wine to blend for production. On average, Camponovo produces 15,000 bottles per year.



ROSSO DI MONTALCINO DOC

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BRUNELLO DI MONTALCINO DOCG

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