

CAMPONOVO



BRUNELLO DI MONTALCINO D.O.C.G.

GRAPES

Sangiovese Grosso

PRODUCTION AREA

Camponovo is the area north of the village of Montalcino, near the Altesi Castle. The vineyards, planted in 2000, lie at 350 metres a.s.l. (1148 ft a.s.l.) with a north-west exposure. The clay soils and the microclimate give wines with a good openness and a firm and refined tannin.

VINIFICATION

Loose grape pressing and fermentation with maceration on the skins for 25 days. 1 racking per year, continuous flow slow bottling with air purification system.

AGEING

3 years in oak barrels