



## Brunello di Montalcino Campofiorito

**Grape varietal:** 100% Sangiovese

**Winery:** Campofiorito

**Region:** Montalcino – Italy

**The palate** is a wonderfully balanced blend of spiced red plum, ripe strawberry, orange zest and well integrated oak. This is a great bottle of wine that is in limited supply, enjoy this season or in ten years.

**Wine Description:** Color: Ruby red tending to garnet after aging  
Bouquet: particularly interesting fruity fragrances, where elements of sour cherries contrast hints of tobacco.

Taste: dense tannins and lively acidity that result in a vigorous, well-structured, long and intense finish.

**Alcohol content:** 15% vol

**Vinification:** Inox at controlled temperature.

**Refinement/Aging:** French oak barriques of 225lt for 24 months and then bottle-finishing as per Brunello's rules.

**Harvest:** Harvested by hand.

**Food recommendations:** Red meat, rich pasta dishes, and aged cheese.

