

Campogiovanni, Brunello di Montalcino DOCG (Magnum) (Gift Box) 2020

ISF914 TENUTA CAMPOGIOVANNI TOSCANA, ITALY

14.5% | 1 x 150cl | Cork

Sangiovese 100%

*You get what you pay for here; serious wild
berry and leather complexity, an expansive
palate and a beautifully persistent finish.*



Boutinot
WINES

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PRODUCTION

Campogiovanni's 12 hectare vineyards are on the south quadrant of the Montalcino hill, where weather conditions and a particular combination of soils allow optimal ripening of the grapes. Harvesting is in late September. The grapes then undergo a 20-day maceration at 28-30 degrees C, and malolactic fermentation in steel. Maturation is for 36 months in large Slavonian oak botti, followed by a further 12 months in bottle.

TASTING NOTE

Offers up aromas of well-ripened wild berry fruit, plum, aromatic cedar, tobacco leaf and tanned leather. An expansive, generous palate displays rich fruit and mouthfeel, developing into a long, persistent and fruit-filled finish.

FOOD MATCH

Pairs well with rich meats such as game and boar.

NOTES