

An Integrity Wines Selection

Campnuovi Montecucco Sangiovese DOC 2009

- Zone of Production: Cinigiano (Near Montalcino)
- Altitude: 350-450 m
- Varietal: 100% Sangiovese
- Vineyard surface area of vines: 7Ha
- Density of planting: 5682 vines/Ha
- PH: 3,55
- Total Acidity: 5,69 g/l
- Volatile acidity: 0,74 g/l
- Residual sugar: 2,17 g/l
- Vinification: Spontaneous fermentation by indigenous yeasts conical fermenters oak 70HI
- Refinement: conical fermenters in oak casks from 70KI
- Aging: 3 months minimum in bottles of Bordeaux
- Bottle Production: 11,600
- Certified Biodynamic be CODEX



Daniele Rossellini and Nadia Riguccini are the owners of Campnuovi. Both native Tuscans, Daniele specializes in viticulture and enology and Nadia handles all agronomic aspects of the vineyard management.

The Campnuovi farm is located in the southern part of Tuscany, in the municipality of Cinigiano (Grosseto), **twenty kilometres south of Montalcino**. Located on the slopes of Monte Amiata, the company overlooks the Maremma plain, approximately forty kilometres from the Tyrrhenian Sea. The farm is organic certified, the CODEX control body, has since 2006 the management in accordance with biodynamic agriculture principles.

Colour: transparent ruby red, typical of sangiovese, bright.

Bouquet: intense ripe red fruit (cherries, rose hips), violet, with hints of minerals, tobacco, on the whole very fine; balsamic note on the finish and a hint of Mediterranean vegetation.

Flavour: full mouth, the bouquet felt in the nose are also felt in the mouth. Caresses the palate with elegance, tannins in perfect balance with acidity and a long fruity finish. Clean and extraordinary drinkability.



Steven Tanzer
International Wine Cellar 91 Pts

“Bright red. Explosive nose offers scents of raspberry, red cherry, tobacco and sandalwood. Wonderfully silky and concentrated, with outstanding lift to its intense red berry, spice, earth and tobacco flavors. The pliant middle leads into a long, fruit-driven finish.”

For more information please contact us at www.integritywines.net, or call us at 404.808.8788.