

CAMPO CENI



THE WINE - VINTAGE YEARS - RECOGNITIONS



BARONE
RICASOLI

CAMPO CENI



TOSCANA IGT

Campo Ceni was created to complete the stylistic approach of which Casalferro and Torricella are important representatives. It is a relatively young wine whose quality and pleasantness come from the freshness of its fruit.



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VINTAGE YEARS

2007

Mild and wet winter, with an ideal amount of rain in spring followed by a sudden rise in temperatures, a hot summer with cool nights (with a range from 35°C during the day to 18-20°C at night), with scarce but well-distributed rains: this is the context in which the 2007 harvest took place. We can consider this vintage as one of the best vintages of recent years.

Blend	Sangiovese and a small percentage of Merlot
Fermentation temperature	30° C
Length of maceration	16 days
Ageing	6 months in barrique
Bottle ageing	2 months
Tasting notes	Very pleasant wine: clean, vinous, fruity with scents of cherry, black cherry and prune. Velvety palate, delicate and sweet tannins, full-bodied and rounded. Ideal companion for both modern cuisine and traditional Tuscan cooking.

2006

Winter lingered on until March. April and May enjoyed good rainfall, while summer showed reasonable temperatures and limited rainfall. However, towards 20 August the weather changed dramatically, with hot, sunny days characterising the last 10 days of the month, September and the first two weeks of October and temperatures varied from between 10 and 15 degrees between the hot days and cool nights.

Blend	Sangiovese and a small percentage of Merlot
Fermentation temperature	30° C
Length of maceration	16 days
Ageing	6 months in french oak: barrique, tonneaux and big casks
Bottle ageing	2 months
Tasting notes	Pleasant aromas of wild berry fruits, blackberry and spicy scents of licorice. The harmonious, well-balanced palate has a lingering finish and the sweet tannins make it velvety.



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2005

Heavy snow in February produced a good water supply. Thanks to a warm, sunny spring, the first buds appeared on the younger vines in the middle of April and the Sangiovese flowered at the end of May. Summer's moderate temperatures and rain accelerated the various growing phases. The Sangiovese started to colour on the vine towards the end of July, early compared to normal. The ripening of the fruit was then delayed, however, by the rather low temperatures at the end of the summer.

Blend	Sangiovese with a small percentage of Merlot
Fermentation Temperature	30° C
Length of maceration	16 days
Ageing	6 months in French oak barrels
Bottle ageing	2 months
Tasting notes	The growing year of 2005 has also produced highly drinkable, pleasant wines that are so typical of Campo Ceni. This is a balanced, lucid wine that wedds delicate yet refreshing aromas and characteristics with a velvety palate.

2004

The plants start sprouting out under a rainy Spring and after a long and cold Winter. A "normal" Summer, without excessive high temperatures has delayed the ripening of the grapes. The Sangiovese was harvested from October 4th to October 26th. Once at the farm, the bunches look very nice with thick and healthy skins, rich in polyphenols, right acidity and good alcohol content. Based on these premises, we can expect a promising vintage.

Blend	Sangiovese
Fermentation Temperature	30° C
Length of maceration	16 days
Ageing	6 months in French oak barrels
Bottling	From January 2006
Bottle ageing	2 months
Tasting notes	Great harvest is synonymous of great wines: that's Campo Ceni. The wine displays a well balanced texture, a voluptuous bouquet, round and velvety tannins combined with the right alcohol level; long lasting flavours carry a pleasant sensation in the mouth.



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2003

The exceptional heat wave, with temperatures ranging often above 35°C with no rain at all, (40 mm were recorded in five months period only), had made the 2003 summertime, the hottest season we can recall. However, the Sangiovese grapes were blessed by little rain and a drop in temperatures night-time, which had contributed to the perfect ripening of the grapes. The harvest was started on September 15th and was concluded in Brolio on October 3rd . “We can be satisfied of the medium-high to the excellent quality standards of the wine despite the reduced yields crops”.

Blend	Sangiovese
Fermentation Temperature	30° C
Length of maceration	16 days
Ageing	9 months in French oak barrels
Bottling	January 2005
Bottle ageing	2 months
Tasting Notes	Campo Ceni shows without any doubt the typical notes of a young sangiovese. Brilliant ruby red, this wine shows a good acidity component that balances well with the tannic structure, making it ready for immediate enjoyment. On the palate, the wine last with a pretty lingering aftertaste.

2002

The season lasted in the average of the period until the month of May. The summer appeared to be rather uncommon with a constant rain and a drop in temperatures which never reached the normal seasonal highs. Sangiovese was harvested from September 26th to October 15th.

Blend	Primarily Sangiovese
Fermentation Temperature	30° C
Length of maceration	16 days
Ageing	10 months in French oak barrels
Bottling	As from January 2004
Bottle ageing	2 months
Tasting notes	Campo Ceni is produced according to the same production philosophy for wines such as Casalferro and Torricella. This wine shows a good acidity component that balances well with the tannic structure, making it ready for immediate enjoyment and an ideal partner to the modern cuisine.



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2001

Campo Ceni is the name of one of the oldest properties on the Castello di Brolio estate, it has been chosen by Barone Ricasoli to produce a modern wine, which represents the new wave of winemaking already embodied by Casalferro and Torricella. The wine has a full and attractive body and is an ideal partner to the modern cuisine.

Blend

Sangiovese

Vinification

Only healthy and full-ripe grapes are harvested for Campo Ceni and fermented dry on the skins. Few months in French oak will follow

Tasting notes

Campo Ceni shows good varietal characteristics of Sangiovese grapes with upfront black fruit. Excellent follow-through on the palate where the ripe tannins linger on the senses. Campo Ceni has good acid structure that balances well with the tannic structure and contributes to its elegant finish.

Ready for immediate enjoyment but will mature in some years to come as well.



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RECOGNITIONS

YEAR	EVENT/PUBLICATION	RATING	VINTAGE YEAR
2005	Wine Spectator, USA	86/100	2008
2004	I Vini di Veronelli 2008	2 Red Stars	2008
2005	Dina Viner, Svezia	90/100	2003
2005	Guida dei Vini 2005 - Gambero Rosso - Slow Food	Two Glasses	2002
2005	Guida dei Vini 2005 - Espresso	14.5/20	2002
2005	I Vini di Veronelli 2005	86/100	2002
2005	Duemilavini 2005 - Ais	Four Bunches	2002
2004	International Wine Challenge 2004	Silver Medal	2002
2004	Sélections Mondiales des Vins de Montréal	Gold medal - Category "Vins Connaisseurs"	2002
2004	Decanter Worl Wine Awards	Silver medal	2002

