

MAISONS MARQUES & DOMAINES



CASTIGLION DEL BOSCO



Castiglion del Bosco

Brunello di Montalcino

Montalcino, Italy
Vintage: 2018

V	93	TWI	93	VFTC	93	JR	17++/20
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Overview

Castiglion del Bosco is one of the most prominent producers in Montalcino, both for the history of the estate and for its size, with 5,000 acres unchanged in the last 400 years. In 1967, when the Consorzio del Brunello di Montalcino was born, Castiglion del Bosco was one of its 25 founding members. This extraordinary property whose origin dates back to the 12th century was acquired by Massimo Ferragamo in 2003, who in turn totally restored the property to its original glory.

As Castiglion del Bosco's most representative wine, Brunello di Montalcino is an example of the Sangiovese grape's perfect symbiosis with the terroir of Montalcino.

Winemaking

Comes from a careful selection of grapes from vineyards located in the Capanna area of the estate, which lie at an altitude of 350 meters facing south, with a density of 4,500-5,600 vines per hectare. The soil is characterized by the presence of clay shale and gravel-pebble, a terroir ideally suited to the production of Sangiovese. The influences of the sea are felt in this area with hot, dry summers and constant winds that remove moisture. The richness of the "galestro" stone in the soil gives the wine its unique aroma, complexity and structure.

The entire vinification process is carried out in Castiglion del Bosco's cellar, completely gravity-fed. The grapes are quality selected in the vineyards first, then the clusters travel to sorting tables where trained eyes make a further selection of the finest fruit. Fermentation starts with natural yeasts only. Once completed, the wines are transferred to French oak in a spacious, climate-controlled cellar that is partially underground. Alcoholic fermentation lasts for 18 days at a constant temperature of 82.4°F. After malolactic fermentation, the Brunello is transferred to French oak barriques (20% new oak barrels, 80% first and second passage barriques). Aged for 24 months in french oak barrels and 24 months in bottle before being released in the fifth year after the harvest.

Tasting Notes

Brunello 2018 expresses all the peculiarity of the challenging vintage. In the glass, the wine is deep ruby red in color. On the nose, it is very intense and broad, showing off the typical notes of the denomination: small red berries, black cherries, a hint of spices. In the palate, it is complex and deep, with an elegant and refreshing finish, thanks to the excellent acidity.

Harvest Notes

The 2018 vintage has been a challenge for everyone, both man and vines. The fresh and rainy spring made the plants vegetation very intense. The management of the green required a lot of attention and work to allow the plant to have the necessary vegetative balance. These weather conditions continued during the first part of summer, which was characterized by cool days and heavy rains. The end of summer was hot and dry and allowed a good maturation, even if slightly earlier than the usual. Grapes showed excellent acidity and rather low sugar content, perfect for fresh and vibrant wines.

TECHNICAL INFORMATION

Varietals: 100% Sangiovese