

MAISONS MARQUES & DOMAINES



CASTIGLION DEL BOSCO



Castiglion del Bosco

Brunello di Montalcino

Montalcino, Italy
Vintage: 2015

JS	97	WA	94	W&S	93	D	93	WS	93
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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. The stainless wine vats are filled by gravity alone, without resorting to mechanical pumps. Alcoholic fermentation lasts for 18 days at a constant temperature of 82.4°F. After malolactic fermentation, the Brunello di Montalcino 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

A deeply elegant wine with a fine texture. Superb aromatic precision, in which fragrant and fresh fruity nuances prevail. A joy to drink, in which alcoholic heat and acidity blend into exceptional balance of flavors. A wine for the future, destined for longevity in the bottle.

Harvest Notes

2015 was a textbook vintage in terms of the climate and the exceptional quality of the grapes. July and August were hot and dry, and the soil's water reserves, which accumulated in the spring, helped to counteract the heat, leading to a superb vintage, which benefited from day-night temperature swings in September, hence the perfect ripening of the berries. The coolness of the weeks in the run-up to the harvest resulted in the perfect concentration of the aromas and ideal tannic maturation. The hand-picked grapes were healthy and integral, boasting small bunches and sparse berries, while the sugar content and acidity were exceptional. The harvesting of grapes to make Brunello di Montalcino began on September 19, earlier than previous years.