

MAISONS MARQUES & DOMAINES



CASTIGLION DEL BOSCO



Castiglion del Bosco

Brunello di Montalcino

Montalcino, Italy

Vintage: 2016

JS	99	V	95	WA	94	D	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.

Winemaking

Sourced 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. The wines are then transferred to French oak in a spacious, climate-controlled cellar that is partially underground. Alcoholic fermentation lasts 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 2016 is a wine of great finesse and elegance, destined for the cellar. Complex and rich on the nose, where notes of small red fruit are immediately perceived, with hints of aromatic herbs, including thyme and bay leaf. In the mouth it is fruity, with notes of plum, the finish has an interesting acid note that gives the wine a remarkable balance, elegance and persistence.

Harvest Notes

Characterized by mild winter and spring with higher than average minimum temperatures. This led to a slight advance in budding and a beautiful vegetative expression of the vines. The summer was cool and mild, slowing down the ripening which continued slowly and very well. Ripe tannins, richness in color and good acidity have therefore characterized the Sangiovese of this excellent vintage. The harvest began slightly earlier and ended however around mid-October as often happens in great vintages.

TECHNICAL INFORMATION

Varietals: 100% Sangiovese