

MAISONS MARQUES & DOMAINES



CASTIGLION DEL BOSCO



Castiglion del Bosco

Brunello di Montalcino

Montalcino, Italy

Vintage: 2017

JS	94	V	93	WA	92
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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 2017 has certainly enjoyed the benefits of a careful selection in the parcels (including the Millecento vineyard). The wine has a wide nose. It maintains crisp fruit and floral notes. In the mouth it is elegant, complete and supported by an excellent acidity.

Harvest Notes

The hot and dry summer of the 2017 vintage certainly characterized the ripening of the grapes. Compared to other areas of the denomination Castiglion del Bosco was distinguished with varied rains at the beginning of September. This mitigated the summer heat slowed the phenolic ripening especially in the upper part of Capanna. It also allowed to avoid the risk of over-ripening and helped maintaining a good acid level. At Castiglion del Bosco, similar to the rest of the appellation, the harvest began earlier than usual. The 2017 harvest was marked by quality thanks to the great selection in the vineyard.

TECHNICAL INFORMATION

Varietals: 100% Sangiovese