

MAISONS MARQUES & DOMAINES



CASTIGLION DEL BOSCO



Castiglion del Bosco

Brunello di Montalcino

Montalcino, Italy

Vintage: 2019

JS	96	V	95	JR	16.5/20
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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 is slow and natural, without the aid of added yeasts. Maceration continues beyond the end of fermentation allowing the release of noble components from the skins. 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

The 2019 Brunello is a great expression of a balanced vintage. The color is clear and vibrant to the eye. The intense nose plays on floral and herbal hints. In the mouth the tannins are balanced and well integrated, making a pleasant wine with enjoyable peaks of freshness. On the finish a clean and harmonious aftertaste.

Harvest Notes

The 2019 vintage was characterized by a dry winter, with below-average rainfall, which was then largely restored in the spring, in the cool and rainy month of May. Compared with previous vintages, summer was in no hurry to arrive, and when the July heat began to show, the sun was making its warmth known, but without exaggeration. The rains returned in late August, followed by a cool, breezy September that gave the grapes plenty of time for optimal ripening, with perfect healthy conditions. The harvest, exclusively done by hand, began on September 22nd and ended at the beginning of October.

TECHNICAL INFORMATION

Varietals: 100% Sangiovese