MAISONS MARQUES & DOMAINES

A.D.1100

CASTIGLION DEL BOSCO

Castiglion del Bosco

Brunello di Montalcino

Montalcino, Italy
Vintage: 2021

WS	95	JS	94	V	94	JD	92	D	92

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 is located northwest of Montalcino.

As Castiglion del Bosco's most representative wine, Brunello di Montalcino originates from Capanna vineyard, located in the north-west area of Montalcino. The peculiar characteristics of this vineyard, such as the natural isolation along with the altitude and the type of soil, which shows presence of clay shale and marl (Galestro rock), give to this prestigious wine a refined elegance as well as great personality.

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 gravity-fed and carried out in Castiglion del Bosco's cellar. The grapes are hand-sorted in the vineyards, 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. 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 in bottle for more than 6 months.

Tasting Notes

A wine of remarkable complexity and finesse, perfectly representative of the vintage. It displays a bright, inviting ruby-red color. On the nose, it reveals intense and precise aromas of fresh flowers, expressing both elegance and aromatic purity. On the palate, it shows good body and a harmonious texture, supported by soft, well-integrated tannins. The sip unfolds with balance, leading to refined notes of tobacco and black pepper that lend depth and character to the long, graceful finish.

Harvest Notes

The 2021 vintage was characterized by temperatures below average in spring and summer. The summer drought was well compensated by copious rains in May, which allowed the plants to maintain a good state of hydration. Summer was abruptly interrupted in late August with afternoon thunderstorms for a few days followed by a cool and sunny period.

TECHNICAL INFORMATION

Varietals: 100% Sangiovese
Wine Alcohol: 14.5%