

MAISONS MARQUES & DOMAINES



CASTIGLIONE DEL BOSCO



Castiglione del Bosco

Brunello Riserva Millecento

Montalcino, Italy

Vintage: 2011

WA	94	WS	92	JS	92	WE	90
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Overview

Castiglione 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, Castiglione 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.

Riserva Millecento is the highest expression of Sangiovese from the Capanna vineyard. First released with the 2004 vintage and produced only in exceptional growing years, this Brunello Riserva is the fruit of a meticulous selection of estate-grown grapes. It matures in four of the barrels from the Le Chêne de Morat, the famous centuries-old oak from which French coopers made 120 barrels.

Winemaking

Brunello Riserva Millecento is harvested in mid-October and spends 20-25 days in stainless steel tanks at 82.4°F. The wine matures for 36 months in French oak barriques: 35% new, and 65% once or twice used. The wine is then aged in bottle between 24 and 36 months. The entire vinification process is carried out in Castiglione del Bosco's cellar, completely gravity-fed.

Tasting Notes

Brunello Riserva Millecento has a truly distinctive personality and is a complex, warm-toned, and seductive wine.

Harvest Notes

2011 was distinguished by an advance of about 15 days in the vegetative growth due to warmer temperatures. The months of May and June were wet, with some warm and sunny stints. The beginning of summer, being cool and rainy, maintained good water reserves in the soil, creating a solid balance in the vineyard without excessive vegetative progress. The high temperatures in the late summer slowed down the vegetative growth and the grapes accumulated good levels of sugar. The harvest began slightly earlier than average and was completed by mid-October.

TECHNICAL INFORMATION

Varietals: 100% Sangiovese

Wine Alcohol: 14.5%

Aging: 36 months in 30hl French oak barrels and 6 months in cement tanks