

MAISONS MARQUES & DOMAINES



CASTIGLION DEL BOSCO



Castiglion del Bosco

Brunello Riserva Millecento

Montalcino, Italy

Vintage: 2015

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.

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—the most classic expression of our Sangiovese. Elegance, character, and persistence make Millecento a wine for the ages.

Winemaking

Brunello Riserva Millecento is harvested in mid-October and spends 20-25 days with prolonged maceration in stainless steel tanks. The wine matures for 36 months in 30hl French oak barriques, followed by 6 months in cement tanks. The wine is then aged in bottle between 24 and 36 months. The entire vinification process is carried out in Castiglion del Bosco's cellar, completely gravity-fed.

Tasting Notes

The rich bouquet indicates the great finesse and elegance of this Sangiovese. The complexity and harmony give great balance along with long persistence in the mouth.

Harvest Notes

2015 was a textbook vintage in terms of the climate and the exceptional quality of the grapes. July and August were hot and dry, and the soil's water reserves, which accumulated in the spring, helped to counteract the heat, leading to a superb vintage, which benefited from day-night temperature swings in September, hence the perfect ripening of the berries. The coolness of the weeks in the run-up to the harvest resulted in the perfect concentration of the aromas and ideal tannic maturation. The hand-picked grapes were healthy and integral, boasting small bunches and sparse berries, while the sugar content and acidity were exceptional. The altitude of the vineyard enabled excellent tannic maturation in a complete and varied year.

TECHNICAL INFORMATION

Varietals: 100% Sangiovese

Wine Alcohol: 14.5%

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