

MAISONS MARQUES & DOMAINES



CASTIGLION DEL BOSCO



Castiglion del Bosco

Brunello Riserva Millecento

Montalcino, Italy

Vintage: 2016

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.

Elegance, character, and persistence are what make Millecento 2016 a wine for the ages. The barrel aging emphasized the characteristics of the vintage, enhancing the Sangiovese aromas, wonderful balance, and superb tannins. A great acidity supports the superb aging potential.

Winemaking

Brunello Riserva Millecento 2016 was harvested during the first week of October and spent 22 days with prolonged maceration in stainless steel tanks. The wine matured for 36 months in 30hl French oak barriques, followed by 6 months in cement tanks. The wine was then aged in bottle for months. The entire vinification process is carried out in Castiglion del Bosco's cellar, completely gravity-fed.

Tasting Notes

The wine preserved the acidic crispness that keeps it very young—thanks to the pH level. At the same time, we can perceive its extraordinary longevity, thanks to a very long finish. Notes of soil and graphite are combined with delicate hints of violets and cedar. The mouthfeel is enhanced by a great balance and an incredible length of drinking.

Harvest Notes

Characterized by mild winter and spring with higher-than-average minimum temperatures. This led to a slight advance in budding and a beautiful vegetative expression of the vines. The summer was cool and mild, slowing down the ripening which continued slowly and very well. Ripe tannins, richness in color and good acidity have therefore characterized the Sangiovese of this excellent vintage. The harvest began slightly earlier and ended however around mid-October as often happens in great vintages. There is an excellent balance in the aging of Sangiovese, this should lead to rich but also very elegant wines.

TECHNICAL INFORMATION

Varietals: 100% Sangiovese

Wine Alcohol: 15%

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