

MAISONS MARQUES & DOMAINES



CASTIGLION DEL BOSCO



Castiglion del Bosco

Campo del Drago Brunello

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.

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.

Campo del Drago is a single-vineyard Brunello that comes from the finest and highest parcel of Capanna vineyard, 3.5 acres at 450 meters with the best exposure. Displaying a noble personality and structure, it has a unique character and a great aging potential. It matures two years in French oak. This wine has great power and personality and represents a wonderful combination of tradition and innovation.

Winemaking

The wine vats are filled by gravity alone, without resorting to mechanical pumps. 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 in steel tanks starts with natural yeasts only, once completed, the wines are transferred to French oak in a spacious, climate-controlled cellar that is partially underground, where it is refined for 24 months, partly in barriques and partly in 30-50 HL French oak barrels. This was followed by refinement in unglazed concrete prior to bottling.

Tasting Notes

A nervy, complete and characterful wine. On the nose and palate, it harmoniously enshrines outstanding characteristics: crisp, ripe fruit with superb balsamic nuances, well-integrated acidity and exceptional tannic quality. Campo Del Drago 2015 best expresses itself in the long term, with an incredible proclivity for extremely long aging.

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 benefitted 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 handpicked grapes were healthy and integral, boasting small bunches and sparse berries, while the sugar content and acidity were exceptional. The Campo del Drago vineyard parcel was harvested on 29 September, earlier than previous years. The altitude of the vineyard enabled excellent tannic maturation in a complete and varied year. If the wines fully express the potential of the grapes, exceptional quality is guaranteed.

Food Pairing

Excellent with red meats and game.

TECHNICAL INFORMATION

Varietals: 100% Sangiovese

Soil Composition: Galestro

Aging: 24 months in French oak barriques, 6 months in concrete tanks