

MAISONS MARQUES & DOMAINES



CASTIGLION DEL BOSCO



Castiglion del Bosco

Campo del Drago Brunello

Montalcino, Italy
Vintage: 2017

JS	95	WA	93
----	----	----	----

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 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

Campo del Drago 2017 is surprisingly fresh on the nose with floral and citrus notes. The perfectly completed phenolic maturity is distinguished in the mouth, with a tense and long finish. The wine has no bitter notes, typical of the 2017 vintage.

Harvest Notes

The hot and dry summer of the 2017 vintage certainly characterized the ripening of the grapes. Compared to other areas of the denomination Castiglion del Bosco was distinguished with varied rains at the beginning of September. This mitigated the summer heat slowed the phenolic ripening especially in the upper part of Capanna. It also allowed to avoid the risk of over-ripening and helped maintaining a good acid level. At Castiglion del Bosco, similar to the rest of the appellation, the harvest began earlier than usual. The 2017 harvest was marked by quality thanks to the great selection in the vineyard.

Food Pairing

Excellent with red meats and game.

TECHNICAL INFORMATION

Varietals: 100% Sangiovese

Soil Composition: Galestro

Aging: 24 months partly in barriques and French oak barrels