

MAISONS MARQUES & DOMAINES



CASTIGLION DEL BOSCO



Castiglion del Bosco

Campo del Drago Brunello

Montalcino, Italy
Vintage: 2018

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 2018 is linked to its terroir, showing unique minerality and complexity. The palate is intense, broad and deep. The tannins are present, but remain elegant thanks to the acidity. The sour almond finish on the mouth is the evidence of how characterizing the vintage was for the Sangiovese grape.

Harvest Notes

The 2018 vintage has been a challenge for everyone, both man and vines. The fresh and rainy spring made the plants vegetation very intense. The management of the green required a lot of attention and work to allow the plant to have the necessary vegetative balance. These weather conditions continued during the first part of summer, which was characterized by cool days and heavy rains. The end of summer was hot and dry and allowed a good maturation, even if slightly earlier than the usual. Grapes showed excellent acidity and rather low sugar content, perfect for fresh and vibrant wines.

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