

MAISONS MARQUES & DOMAINES



CASTIGLION DEL BOSCO



Castiglion del Bosco

Campo del Drago Brunello

Montalcino, Italy
Vintage: 2019

JS	97	V	95	D	93	JR	17+/20
----	----	---	----	---	----	----	--------

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. Whole clusters, with some layers of destemmed grapes, ferment in steel tanks starts with natural yeasts. 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 30hl French oak barrels. This was followed by refinement in unglazed concrete prior to bottling. Long bottle aging before release to the market.

Tasting Notes

Campo del Drago 2019 is an austere wine with great personality. Spicy notes of juniper and black pepper combine with fresh notes of mint and bitter orange. The sip is deep and enveloping, supported by ripe and complex tannins. The long, lingering finish anticipates the longevity that the wine will be able to sustain in the bottle.

Harvest Notes

The 2019 vintage was characterized by a dry winter, with below-average rainfall, which was then largely restored in the spring, in the cool and rainy month of May. Compared with previous vintages, summer was in no hurry to arrive, and when the July heat began to show, the sun was making its warmth known, but without exaggeration. The rains returned in late August, followed by a cool, breezy September that gave the grapes plenty of time for optimal ripening, with perfect healthy conditions. The Campo del Drago plot was harvested on October 8th.

Food Pairing

Excellent with red meats and game.

TECHNICAL INFORMATION

Varietals: 100% Sangiovese
Soil Composition: Galestro