

MAISONS MARQUES & DOMAINES



CASTIGLION DEL BOSCO



Castiglion del Bosco

Chardonnay

Tuscany, Italy
Vintage: 2020

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 restored to its original glory starting in 2003.

Winemaking

Quality-selected grapes that come from a small local provider are harvested by hand and are then transported to the winery in 20kg crates. The clusters travel to sorting tables where trained eyes make a further selection of the finest fruit. The grapes are pressed and rest at a temperature of 41°F for 48 hours before fermentation. Fermentation starts with natural yeasts and takes place for 18 days in stainless steel tanks at 78°F. At the end of the fermentation process, the wine rests several months in stainless steel tanks. The final blend is then assembled and bottled. The entire vinification process is carried out in the cellar, completely gravity-fed.

Tasting Notes

The aromatic details of this wine say a lot about the 2020 vintage climate. The wine is lemon with greenish reflections, the nose expresses beautiful floral notes enhanced with constant references of citrus fruit, such as grapefruit and orange peel. The good acidity, combined with a light sapidity and a strong minerality, embody the possibility of evolution of this wine. It is characterized by a marked freshness and great fragrance. The mouth is tense and vibrant, supported by a pleasant citric acidity.

Food Pairing

Excellent with pasta dishes with white sauces, fish dishes and soft cheeses.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay
Wine Alcohol: 12.5%
Cases Produced: 15,000 bottles