

MAISONS MARQUES & DOMAINES



CASTIGLION DEL BOSCO



Castiglion del Bosco

Dainero

Tuscany, Italy
Vintage: 2019

JS 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 totally restored the property to its original glory starting in 2003.

Winemaking

The grapes for Dainero are grown in the Riparbella area along the Tuscan coast, in a vineyard that receives beneficial a breeze from the Mediterranean sea. The soil profile has abundant pebble-gravel and iron-rich clays, elevation is 450 meters, and the training system used is Guyot. The entire vinification process is carried out in Castiglion del Bosco's cellar, completely gravity-fed.

The grapes are hand-picked and transported to Montalcino for vinification. The wine is fermented in stainless steel at 82°F for 15 days. After fermentation, the wine is matured in French barriques, 30% new and 70% second passage, for six months before bottling. After bottling, the wine spends a further six months in bottle before release.

Tasting Notes

Brilliant ruby red in color, this finely-balanced wine releases intense notes of fruit and spice. It is full-bodied and well-rounded in the mouth, combining the power of the merlot with the freshness of the vineyard.

Harvest Notes

2019 was an exceptional year for each of the individual varieties characterized by great varietal expressions. A dry winter and a regular spring brought an excellent vegetative recovery of the vines—late thanks to the particularly cool month of May. The excellent vegetative balance contributed to slow and regular ripening during the dry but not excessively hot summer. A perfect climate with rains in late summer allowed a vintage of exceptional quality. Quantity limited by the smaller weight of the bunches.

Food Pairing

Excellent with pasta dishes with meat sauces and tomatoes, red meat and medium aged cheeses.

TECHNICAL INFORMATION

Varietals: 50% Merlot, 50% Sangiovese
Soil Composition: Pebble-gravel and iron-rich clays