

## **2018 BRUNELLO DI MONTALCINO**

Situated in the Val d'Orcia, a UNESCO World Heritage Site since 2004, the historic 5,000- acre Castiglion del Bosco estate produces some of Tuscany's most singular Brunellos. Benefiting from superb exposition and natural isolation northwest of Montalcino, the renovated winery boasts 152 acres of certified organic vineyards composed of rocky soils ideal for crafting elegant and complex wines.

As Castiglion del Bosco's most representative wine, Brunello di Montalcino is an example of the



Montalcino Production Area



Winemaker Cecilia Leoneschi celebrates her 20th year at Castiglion del Bosco.



Sangiovese grape's perfect symbiosis with the terroir of Montalcino.

## Brunello di Montalcino 2018 Vertified organic vineyard

Brunello 2018 expresses all the peculiarity of the challenging vintage. In the glass, the wine is deep ruby red in color. On the nose, it is very intense and broad, showing off the typical notes of the denomination: small red berries, black cherries, a hint of spices. In the palate, it is complex and deep, with an elegant and refreshing finish, thanks to the excellent acidity.



A dusty blend of cedary spice, mentholated herbs, rose petals and sour cherry wafts up from the 2018 Brunello di Montalcino. It's round and supple in feel, with floral-laced red and black fruits complemented by a subtle tinge of sweet spice. This leaves a bitter twang of sour berries, while a burst of residual acidity adds a cheek-puckering freshness, and a gentle tug of tannin slowly recedes. The 2018 has improved each time I've tasted it in the last five months, and it now shows the ruggedness of Northwestern Montalcino Sangiovese, but in a wonderfully balanced way.

The 2018 Brunello di Montalcino from Castiglion del Bosco is an excellent young wine. The Sangiovese Grosso for this bottling is grown in the Capanna Vineyard, which sits at one of the higher elevations in Brunello and helps to mitigate some of the summer heat of our era of global warming. The wine offers up a lovely nose of cherries, a touch of blood orange, cigar wrapper, a lovely base of soil tones, brown spices, just a hint of fresh oregano and a deft framing of cedary oak. On the palate the wine is pure, full-bodied and beautifully transparent in profile, with a lovely core of red fruit, excellent soil signature, ripe, buried tannins and fine length and grip on the poised, balanced and complex finish. This is a very fine, young bottle of classy Brunello; it will require plenty of cellaring before its tannins have softened up, but it is going to have a long and rewarding plateau of drinkability once it has blossomed. Beautifully old school in style! 2033- 2085.



Starts out rich, with a touch of glycerol in the texture, before civilized tannins take over on the finish. Offers plum, cherry, earth, tobacco and iron notes that prevail, with a firm grip of tannins on the finish. Best from 2026 through 2043.

## Brunello di Montalcino Campo del Drago 2018 V certified organic vineyard

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.



The 2018 Brunello di Montalcino Campo del Drago wafts up with a compelling mix of crushed stone, savory herbs, wild strawberries and rose tones. This is elegant yet finessed in feel, with silky textures and pure, ripe red and blue fruits that take on a crunchy feel toward the close, as inner violet and lavender tones arch across the palate. Long and sapid, the 2018 finishes lightly tannic, packed full of salty minerals, and with floral perfumes that go on and on. Often dark and brooding to the extreme, I was very impressed with this 2018 Campo del Drago. There's a beautiful balance here, but also admirable depth for the vintage. Well done.

The Campo del Drago vineyard is the very highest in elevation in the Capanna area and is the top bottling from Castiglion del Bosco, hailing from their coolest vineyard site. The 2018 vintage of Campo del Drago is already beautifully refined on both the nose and palate, with the bouquet wafting from the glass in a mix of red and black cherries, plums, cigar wrapper, gamebird, fresh oregano, a beautifully complex base of soil, a touch of lavender and cedary oak. On the palate the wine is deep, full-bodied and very elegant in profile, with an outstanding core of fruit, excellent mineral drive and grip, ripe tannins and lovely focus and nascent complexity on the long, impeccably balanced and very refined finish. This is even more elegant in profile than the regular Brunello from Castiglione del Bosco, but it is also a bit more structured and will need a few more years in the cellar before it starts to soften up and drink with true generosity. An excellent wine. 2035-2085.



94 POINTS

vinous

94<sup>+</sup>

VIEW FROM The Cellar

This wine's red-cherry flavors show a youthful intensity and purity, the fruit backed up by cool, ferrous tannins. The wine gains energy as the red fruit tones flesh out with exposure to air, gripped by chalky tannins as hints of dried herbs lend complexity to the finish.



Though rich and focused on a core of bright cherry fruit, this vibrant red also evokes iron, wild herbs and Mediterranean scrub. This has visible but well-integrated tannins, remaining juicy and extending through the long finish. Best from 2026 through 2043.

Maisons Marques & Domaines