

RISERVA

BRUNELLO MONTALCINO

NAA

BRUNELLO RISERVA MILLECENTO 2019



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.

Millecento Riserva is the highest expression of Sangiovese from the Capanna vineyard. First released with the 2004 vintage and produced only in exceptional growing years, this Brunello Riserva is the fruit of a meticulous selection of estate-grown grapes—the most classic expression of our Sangiovese. Elegance, character, and persistence make Millecento a wine for the ages.

WINEMAKING

Brunello Riserva Millecento 2019 was harvested from mid-September to the beginning of October and spent 22 days with prolonged maceration in stainless steel tanks. The wine matured for 36 months in 30hl French oak barriques, followed by 6 months in unglazed cement conical vats. The wine was then aged in bottle for 24 months. The entire vinification process is carried out in Castiglion del Bosco's cellar, completely gravity-fed.

The barrel aging emphasized the characteristics of the vintage, enhancing the Sangiovese aromas, wonderful balance, and superb tannins. A great acidity supports the superb aging potential.

TASTING

A captivating bouquet, with mineral notes of graphite blend seamlessly with delicate hints of violets and aromatic cedar. On the palate, it reveals a fine balance between complexity and freshness, supported by a vibrant acidity that keeps the wine youthful and lively. The tannins are polished, providing structure without overwhelming the elegant fruit and floral nuances. Its remarkable length on the finish, combined with its harmony and depth, highlights both its immediate appeal and outstanding aging potential.



Blueberries with violets, dark olives and a touch of charcoal. The palate has voluminous, pretty fruit restrained by some tight yet polished tannins. Concludes compact and firm. Best after 2026.

Black tea mixes with wilted violets, blood orange and dried strawberries as the layered and complex 2019 Brunello di Montalcino Riserva Millecento blossoms in the glass. This is a model of elegance, silken and seamless yet lifted and spry. Mineral-drenched red berry fruits and hints of citrus swirl beneath an air of violet inner florals. The finish is spicy and long with sweet tannins and a sensation of liquid stone. Echoes of lavender slowly fade.



In a heavy glass bottle, the Castiglion del Bosco 2019 Brunello di Montalcino Riserva Millecento 1100 is a bold, determined and richly concentrated expression, as you might expect judging a book by its cover. I always find that the 2019 vintage delivers heavier fruit weight, and that definitely seems to be the case here. Blackberry fruit is surrounded by sweet tobacco, brandied plum and barbecue pit. If you go bold, go bold with this wine. 20,000 bottles were released.