

BRUNELLO DI MONTALCINO 2018

OVERVIEW

Our Brunello di Montalcino originates from Capanna vineyard, located in the north-west area of Montalcino. The peculiar characteristics of this vineyard, such as the natural isolation along with the altitude and the type of soil, which shows presence of clay shale and marl (Galestro rock), give to this prestigious wine a refined elegance as well as great personality.

WINEMAKING

The 2018 vintage has been a challenge for both man and vines. The fresh and rainy Spring made the plants vegetation very intense. The management of the green required a lot of attention and work to allow the plant to reach the vegetative balance. These weather conditions continued during the first part of Summer, which was characterized by cool days and heavy rains. The end of Summer was hot and dry and this allowed a good maturation, even if slightly earlier than the usual. In the first half of September, we began harvest in the Gauggiole area, on the northern side of the estate. Grapes showed excellent acidity and rather low sugar content, perfect for the more fresh and vibrant wines. Excellent varietal expressions and very ripe tannins will result in a very recognizable Brunello, with a clear and unique style.

Fermentation took place at a controlled temperature $(28^{\circ}C)$ for 18 days. The ageing process took place in French oak casks (30-50 hl) and barriques for 24 months. It then continued with bottle refinement before it was released on market.

TASTING

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, with a hint of spices. The sip is complex and deep, with a very elegant and refreshing finish, thanks to the excellent acidity.



This 2018 Castiglion del Bosco Brunello di Montalcino shows plenty of sophisticated and subtle oak with coffee, spice, cedar, and cream notes on the nose. On the palate it is a very firm, robust style with chewy tannins that linger on the finish. There is medium concentration in the middle of red cherry and tart cherry fruit. It is quite an assertive style, but it feels a little less concentrated in the middle than usual, but it is still very well put together. This estate in the northern part of the Montalcino DOCG is the passionate project of one of Italy's famous fashion designers Massimo Ferragamo and a luxury hotel is part of the property.

VARIETALS 100% Sangiovese

CASTIGLION DEL BOSCO

BRUNELLO

DI MONTALCINO

points VINOUS

93

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.



Mid to deep ruby. Perfumed, spice nose with minerally notes. Fine polished fruit that is truly fresh. Long, grainy tannins. Lush and fresh at the same time.

