

BRUNELLO DI MONTALCINO 2021



VARIETALS:
100% Sangiovese

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 is located northwest of Montalcino.

As Castiglion del Bosco's most representative wine, 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

Comes from a careful selection of grapes from vineyards located in the Capanna area of the estate, which lie at an altitude of 350 meters facing south, with a density of 4,500-5,600 vines per hectare. The soil is characterized by the presence of clay shale and gravel-pebble, a terroir ideally suited to the production of Sangiovese. The influences of the sea are felt in this area with hot, dry summers and constant winds that remove moisture. The richness of the "galestro" stone in the soil gives the wine its unique aroma, complexity and structure.

The entire vinification process is gravity-fed and carried out in Castiglion del Bosco's cellar. The grapes are hand-sorted in the vineyards, then the clusters travel to sorting tables where trained eyes make a further selection of the finest fruit. Fermentation is slow and natural, without the aid of added yeasts. Maceration continues beyond the end of fermentation allowing the release of noble components from the skins. Once completed, the wines are transferred to French oak in a spacious, climate-controlled cellar. Alcoholic fermentation lasts for 18 days at a constant temperature of 82.4°F. After malolactic fermentation, the Brunello is transferred to French oak barriques (20% new oak barrels, 80% first and second passage barriques). Aged for 24 months in French oak barrels and in bottle for more than 6 months.

95
POINTS
Wine Spectator

There's fine depth to the aromas and flavors of cherry, pomegranate, wild rosemary, pine and mineral. The flavors shift between fruit, savory and mineral elements as this red builds to the long, detailed aftertaste. Dense, gripping tannins keep this tight and youthful. Best from 2029 through 2047.

94
POINTS
JAMES SUCKLING.COM

A soft and velvety red with plum, walnut, cedar and bark character, as well as orange-peel undertones. It's medium- to full-bodied with a soft, silky texture and a delicious finish. This will age beautifully, but why wait? Drink or hold.

94
POINTS
vinous

The 2021 Brunello di Montalcino is wildly expressive, mixing exotic florals with peppery herbs, cedar shavings and black cherries. It is soothingly round and silky, with cooling acidity and mineral-inflected wild berry fruits offset by subtle citrus. Staining and long, the 2021 finishes with a subtle chewy concentration and saline depth.

92
POINTS
JEB DUNNUCK

A medium red hue, the 2021 Brunello Di Montalcino boasts a good deal of lifted spice intensity on the nose, with aromas of clove, blood orange, redcurrants, cranberries, spice, iron-rich earth, and toasted incense. It offers more vibrancy than I have come to expect from these wines. Medium-bodied and lively with a bright spine of acidity, it has a compact core of fine, angular tannins and a zesty mouthwatering finish. It's quite a departure from previous wines from this estate, and it has a lot of tension. Drink 2026-2040.

