



CASTIGLION DEL BOSCO

# CAMPO DEL DRAGO BRUNELLO DI MONTALCINO 2020



**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.

Campo del Drago, a single-vineyard Brunello, originates from the highest and rockiest plot of the Capanna vineyard, a 3.5 acre parcel at 450 meters above sea level. The name comes from the shape of the moat that bounds its perimeter, whose shape, in the eyes of the farmers, resembled that of a dragon's tail. The first vintage of this wine is from 1999. Displaying a noble personality and structure, with bold fruits and smooth tannins that characterize the most artfully aged Brunello di Montalcino wines.

## WINEMAKING

The entire vinification process is carried out in Castiglion del Bosco's cellar, completely gravity-fed. The grapes are quality selected in the vineyards first, 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 that is partially underground. 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 followed by extensive bottle aging, before being released in the fifth year after the harvest.

**95**  
POINTS

VIEW FROM  
THE CELLAR

The single vineyard bottling of Campo del Drago from Castiglion del Bosco comes from a high elevation parcel of their Brunello vineyards. It was first bottled on its own in the 1999 vintage. Because of the higher elevation, this wine comes in just a touch lower in octane than the 2020 117 Normale, tipping the scales at fourteen percent octane. It is handled identically in the cellars to the regular bottling, with fermentation done with indigenous yeasts and aging done in twenty percent new oak. The 2020 Campo del Drago delivers a superb aromatic constellation of red and black cherries, plums, brown spices, Cuban cigars, a mineral-infused base of soil, incipient notes of nutskin and a delicate framing of new oak. On the palate the wine is deep, full-bodied, focused and complex, with a stunning core of fruit, great mineral undertow, fine-grained tannins and impeccable balance on the long, seamless, complex and beautifully vibrant finish. Simply outstanding juice in the making and one of the best young Brunellos I have tasted in quite some time! 2037-2075+.

**94+**  
POINTS

*Robert Parker*  
WINE SPECTATOR

The Castiglion del Bosco 2020 Brunello di Montalcino Campo del Drago (with 10,000 bottles made) comes from a panoramic plateau of vineyards. The rich bouquet is shaped by dark fruit, tobacco, sauna cedar and campfire ember. The oak imparts spice, but it also lends a soft and fleshy quality to the wine. Despite the aromatic intensity on hand, the wine is leaner than expected in terms of mouthfeel. This is a trait I find across many of these new releases from 2020, although I expect we can count on these wines to put on more volume with bottle age.

**94**  
POINTS

**vinous**

The 2020 Brunello di Montalcino Campo del Drago is dusty and darkly floral. Stone dust and rose petals give way to dried strawberries and a beguiling hint of black olives. This is ethereal, lifted and graceful, hovering across the palate as mineral-infused red fruits and perfumed inner florals swirl throughout. The 2020 clamps down hard through the tannic and long finish, yet it maintains a balanced primary concentration. Bury this sleeping giant in the cellar.

**94**  
POINTS

**JEB DUNNUCK**

Sourced from a small 1.5-hectare, single vineyard site in the Capanna area of Montalcino at 430 meters elevation, the 2020 Brunello Di Montalcino Campo. Del Drago pours a jeweled ruby red color and takes things up a notch in terms of its structure. On the nose, it reveals layered and spiced notes of cinnamon, menthol, ripe red cherries, orange peel, and toasted cedar. The palate is salty and mouth watering all the way through, with gripping ripe tannins, refreshing acidity, and a sustained finish. It demands a few years in the cellar time before drinking over the following 15 or more years. Drink 2027-2047.

**94**  
POINTS

**Wine Spectator**

As much in the savory camp as fruity, this red reveals plum, black cherry, almond, leather, earth, eucalyptus and iron flavors. There are dense, dusty tannins—but, more importantly, bracing acidity that keeps this red energetic and pulsing on the long finish. Best from 2028 through 2045



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