

# CAMPO DEL DRAGO 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.

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 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, followed by aging in unglazed cement conical vats.

**95**  
POINTS

JAMES SUCKLING.COM

A rich yet tense wine with blueberry, cherry, plum and cedar aromas and flavors. Medium-bodied with fine tannins and a bright finish. A little tight now, but it opens with aeration and shows velvety tannins and a pretty finish. Needs a year or two to open. Try after 2027.

**95**  
POINTS  
vinous

The 2021 Brunello di Montalcino Campo del Drago is intense, with ashen stone, exotic spices, incense and dried flowers. Lifted and graceful, it offers remarkably pretty red and blue fruits with a wave of fresh acidity. A nice contrast of edgy tannins and sour citrus frames the finish as violet inner florals slowly fade.

**94**  
POINTS  
Decanter

This cru bottling comes from the estate's most privileged and highest position. It is always rich in polyphenols and sees a large percentage of whole bunches and submerged cap maceration. Explicit aromas of sun-baked herbs, liquorice root and cherry bark surge from the glass. On the palate, a core of vanilla-infused blackcurrant compote is lifted by vibrant acidity, and the balanced and integrated structure has a properly girdling effect. Stony tannins clamp down on the finish but there is great mineral and minty length.

**93**  
POINTS  
JEB DUNNUCK

Bold and assertive, the 2021 Brunello Di Montalcino Campo Del Drago pours a bright red/garnet hue and leaps from the glass with aromas of cedar, Bing cherries, orange rind, wild herbs, tar, and bright spices. Medium to full-bodied, it has vibrant driving acidity, tensely coiled tannins, and mouthwatering saltiness through a persistent and savory finish. Drink 2026-2040.