

## Castiglion del Bosco **BRUNELLO DI MONTALCINO DOCG**

The Brunello di Montalcino Castiglion del Bosco 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. The 2016 vintage was characterized by mild winter and spring with higher than average minimum temperatures. This led to a slight advance in budding and a beautiful vegetative expression of the vines. The summer was cool and mild, slowing down the ripening which continued slowly and very well. Ripe tannins, richness in color and good acidity have therefore characterized the Sangiovese of this excellent vintage. The harvest began slightly earlier and ended however around mid-October as often happens in great vintages. There is an excellent balance in the aging of Sangiovese, this should lead to rich but also very elegant wines

**Winery:** Castiglion del Bosco

**Wine:** Brunello di Montalcino DOCG

**Vintage:** 2016

**James Suckling Rating:** 99 Points

**Grape variety:** 100% Sangiovese

**Vineyards:**

*Vine density:* 5,000 vines/ha.

*Soil:* Presence of clay shale and gravel-pebble.

*Altitude:* 350-400 meters.

*Vine training:* Guyot. Yield: 50q/ha.

**Harvest:** Last weeks of September – beginning of October

**Fermentation temperature:** 28°C

**Vinification:** 18 days in steel tanks, at a temperature of 28°C.

**Barrel ageing:** 24 months in French oak barrels

**Bottle ageing:** 24 months of bottle ageing

**Alcohol content:** 14%

**Characteristics:** Brunello 2016 is a wine of great finesse and elegance. Complex and rich on the nose, where notes of small red fruit are immediately perceived, with hints of aromatic herbs, including thyme and bay leaf. In the mouth it is fruity, with notes of plum, the finish has an interesting acid note that gives the wine a remarkable balance, elegant and persistent. Wine meant for long aging.



## Castiglion del Bosco **CAMPO DEL DRAGO BRUNELLO DI MONTALCINO DOCG**

Characterized by mild winter and spring with higher than average minimum temperatures. This led to a slight advance in budding and a beautiful vegetative expression of the vines. The summer was cool and mild, slowing down the ripening which continued slowly and very well. Ripe tannins, richness in color and good acidity have therefore characterized the Sangiovese of this excellent vintage. There is an excellent balance in the aging of Sangiovese, this should lead to rich but also very elegant wines.

**Winery:** Castiglion del Bosco

**Wine:** Campo del Drago Brunello di Montalcino DOCG

**Vintage:** 2016

**James Suckling Rating:** 97 Points

**Grape variety:** 100% Sangiovese

**Vineyards:** Campo del Drago is a Brunello di Montalcino cru that hails from the highest parcel of the Capanna vineyard: 1.5 hectares at 450 metres above sea level with the best exposure. Galestro is predominant in the soil, which makes the wine extremely complex and enduring, with refined and lucid tannins.

**Harvest:** Began slightly earlier and ended however around mid-October as often happens in great vintages.

**Vinification:** Fermentation occurred in steel tanks at a controlled temperature of 28°C for 20-25 days with extended maceration.

**Barrel ageing:** The wine was subsequently moved into barrels, where it refined for 24 months, partly in barriques and partly in 30-50 HL French oak barrels. This was followed by refinement in unglazed concrete prior to bottling.

**Bottle ageing:** 24 months of bottle ageing

**Alcohol content:** 14.5%

**Characteristics:** "Complex and rich wine, with great grit. Both on the nose and on the mouth, it is intense and harmonious, characterized by a crunchy fruit, with well-integrated acidic notes and hints of officinal herbs. The wine also has a remarkable tannic quality." - Cecilia Leoneschi - Winemaker, October 2020.

