



CASTIGLIONE DEL BOSCO

## CAMPO DEL DRAGO BRUNELLO DI MONTALCINO

*Campo del Drago is a Brunello di Montalcino Cru from the finest vineyard in the Capanna area, a hectare and a half at the highest elevation (460 meters) and with the best exposure. The major presence of Tuscan stone Galestro (marl) makes the wine extremely complex, with well present tannins and great ageing potential. A Brunello with character and structure, ruby red, dense and “bright”, with a superb acidity that supports and enhances it.*



Appellation:	Brunello di Montalcino DOCG
Grapes:	Sangiovese 100%
Harvest period:	Mid October
Soil profile:	Foremost presence of marl (Galestro)
Elevation:	460 metres
Training system:	Guyot
Vineyard density:	5.000 vines/ha
Vineyard yield:	40 q/ha
Vinification:	20-25 days in steel tanks, at a temperature of 28°C.
Maturation:	24 months in barriques and French oak barrel of 30-50 hl
Production:	6.000 btls in 0,750 L, 1,5 L 3,0L formats