



CASTIGLIONE DEL BOSCO

ROSSO DI MONTALCINO 2018 GAUGGIOLE

Appellation

Rosso di Montalcino DOC

History of the wine

Rosso Gauggiolo Cru is the cherry-pick of grapes from different parcels of vineyards, located in the north-east part of the estate, ranging from 250 to 350 m a.s.l. The name derives from the location of the vineyards, historically titled after the farmstead of the same name. Soils in this area are fresh and not overly clayey, and the northeast aspect mitigates the the power and heat that are typical of vineyards, which are not located at high altitude.

2018 vintage at Castiglione del Bosco

The 2018 vintage has been a challenge for everyone, both man and vines. The fresh and rainy Spring made the plants vegetation very intense. The management of the green required a lot of attention and work to allow the plant to have the necessary vegetative balance. These weather conditions continued during the first part of Summer, which was characterized by cool days and heavy rains. The end of Summer was hot and dry and allowed a good maturation, even if slightly earlier than the usual. Grapes showed excellent acidity and rather low sugar content, perfect for the more fresh and vibrant wines.

Vinification and ageing

Harvest of Rosso Gauggiolo 2018 took place during the third week of September. Grapes underwent a first selection in the vineyard, where the cluster were hand-picked into 15-kg boxes, and then a second one on the sorting table. Fermentation took place at controlled temperature. The wine started the vinification in stainless steel tanks for 6 months and then continued in concrete tanks for 18 months to preserve the primary aromas that the vineyard itself enhances. These choices have led to a wine that communicates a fresh and crisp fruitiness. After bottling, the wine aged a further 4 months prior to release.

Winemaker tasting notes

“The 2018 vintage was characterized by abundant rainfall during the spring, above the average. Rosso Gauggiolo 2018 expresses the characteristics due to this particular climate, underlining the olfactory matrix that the selection of vineyards in the Gauggiolo area gives us. It has clear and fragrant aromas with citrus note and hints of violet. In the mouth it is characterized by a vibrant acidity that enhances the body and its smooth round tannins.”

Cecilia Leoneschi, febbraio 2020

