



CASTIGLIONE DEL BOSCO

MILLECENTO BRUNELLO DI MONTALCINO RISERVA 2015

Designation

Brunello di Montalcino Riserva DOCG

History of the wine

Elegance, character, and persistence are what make Millecento 2015 a wine for the ages. The barrel aging emphasized the characteristics of the vintage, enhancing the Sangiovese aromas, wonderful balance, and superb tannins. A great acidity supports the superb aging potential.

The 2015 vintage in Castiglione del Bosco

2015 was a textbook vintage in terms of the climate and the exceptional quality of the grapes. July and August were hot and dry, and the soil's water reserves, which accumulated in the spring, helped to counteract the heat, leading to a superb vintage, which benefitted from day-night temperature swings in September, hence the perfect ripening of the berries.

The coolness of the weeks in the run-up to the harvest resulted in the perfect concentration of the aromas and ideal tannic maturation. The hand-picked grapes were healthy and integral, boasting small bunches and sparse berries, while the sugar content and acidity were exceptional.

Fermentation and refinement

Fermentation occurred in steel tanks at a controlled temperature of 28°C for 20-25 days with extended maceration. The wine was subsequently moved into barrels, where it refined for 36 months in 30-50 HL French oak barrels. This was followed by refinement in unglazed concrete prior to bottling.

Winemaker's tasting notes

"Elegance, integrity and persistence make it an extraordinary and high-quality wine. The rich bouquet denotes the finesse of this Sangiovese: notes of cherry, plum and aromatic herbs with hints of leather and cinnamon. Full bodied, with firm but smooth tannins that make the finish elegant, soft but persistent."

Cecilia Leoneschi, September 2020

