



CASTIGLION DEL BOSCO

BRUNELLO DI MONTALCINO 2018

Appellation

Brunello di Montalcino DOCG

History of the wine

Our Brunello di Montalcino 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.

2018 vintage at Castiglion del Bosco

The 2018 vintage has been a challenge for 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 reach the 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 this allowed a good maturation, even if slightly earlier than the usual. In the first half of September, we began harvest in the Gauggiolo area, on the northern side of the estate. Grapes showed excellent acidity and rather low sugar content, perfect for the more fresh and vibrant wines. Excellent varietal expressions and very ripe tannins will result in a very recognizable Brunello, with a clear and unique style.

Vinification and ageing

Fermentation took place at a controlled temperature (28°C) for 18 days. The ageing process took place in French oak casks (30-50 hl) and barriques for 24 months. It then continued with bottle refinement before it was released on market.

Winemaker tasting notes

“Brunello 2018 expresses all the peculiarity of the challenging vintage. In the glass, the wine is deep ruby red in color. On the nose it is very intense and broad, showing off the typical notes of the denomination: small red berries, black cherries, with a hint of spices. The sip is complex and deep, with a very elegant and refreshing finish, thanks to the excellent acidity.”

