



CASTIGLIONE DEL BOSCO

# BRUNELLO DI MONTALCINO 2019

## APPELLATION

Brunello di Montalcino DOCG

## HISTORY OF THE WINE

Castiglione del Bosco's Brunello comes from the uniqueness of the Capanna vineyard, located northwest of Montalcino. The peculiar characteristics of this vineyard, such as its natural isolation, altitude and soil, mainly characterized by the presence of Galestro composed of clay schists that transfer refined elegance and great personality to this precious wine.

## 2019 VINTAGE AT CASTIGLIONE DEL BOSCO

The 2019 vintage was characterized by a dry winter, with below-average rainfall, which was then largely restored in the spring, in the cool and rainy month of May. Compared with previous vintages, summer was in no hurry to arrive, and when the July heat began to show, the sun was making its warmth known, but without exaggeration. The rains returned in late August, followed by a cool, breezy September that gave the grapes plenty of time for optimal ripening, with perfect healthy conditions. The harvest, exclusively done by hand, began on September 22nd and ended at the beginning of October.

## VINIFICATION AND AGEING

Fermentation is slow and natural, without the aid of added yeasts. Maceration continues beyond the end of fermentation allowing the release of noble components from the skins. Aging takes place mainly in French oak barrels (30-50hl) for 24 months. Long bottle aging before release to the market.

## WINEMAKER TASTING NOTES

"The 2019 Brunello is a great expression of a balanced vintage. The color is clear and vibrant to the eye. The intense nose plays on floral and herbal hints. In the mouth the tannins are balanced and well integrated, making a pleasant wine with enjoyable peaks of freshness. On the finish a clean and harmonious aftertaste."

Cecilia Leoneschi, October 2023

