



CAMIGLIANO

# Gualto Brunello di Montalcino Riserva

Sheet Vintage 2012

## ***Controlled designation of origin***

### DESCRIPTION

#### SHEET VINTAGE 2012

**CLIMATE :** Tuscany's low yields in 2012 can be largely attributed to two extremely cold weeks in February and cool, wet weather during flowering in May. Warm, dry weather from June to August caused drought concern and it was important to pay attention to working the soil and canopy management. Rain at the end of August brought much-needed relief for the vines and extended the ripening period, particularly for the late-ripening Sangiovese. In the end, it was important to harvest parcel by parcel, as the ripeness was uneven, a result of the prolonged flowering period. Though the summer was dry, it wasn't too hot and by all reports the Sangiovese-based wines show good acidity and fruit

**CONSORZIO DEL BRUNELLO RATING:** 5 stars

**HARVEST :** first and second week of October

**GRAPE:** 100% sangiovese grosso

**VINIFICATION:** Light pressing, fermentation in stainless steel vats at a controlled temperature of 28-30° with racking and delestage, maceration 21-25 days

**AGEING:** 36 months in wood, French oak barrels 20 hl, the final two years in bottle

**PRODUCTION:** 4.000 bottles

**ANALYSIS:** Alcool svolto(%): 14,50, Acidità totale (g/lt.): 5,5, Acidità volatile (g/lt.): 0,48, SO2 Totale (mg/lt.): 113, SO2 libera (mg/lt.): 33, pH: 3,49, Estratto secco netto (g/lt.) 29,4

**DESCRIPTION:** Gualto is a wine that has considerable ageing potential by virtue of the outstanding quality of its raw material, which was carefully selected in the vineyard. Even after ten years, the wine's original elegance will still be present.

The fabric and elegance of this wine, as a result of clonal selection, choice of terrain, as well as thinning out of the vines before and during the harvest, make it suitable for long ageing. It will be interesting to open a bottle after some years with the trepidation of the wait and of the emotion of discovery to experience magical sensations

**GASTRONOMIC ACCOMPANIMENTS:** No particular pairings are necessary even if the complexity of the bouquet and the importance of the structure make it perfect for important occasions

## Reviews and valutations



## Wine & Spirits

"This wine opens with ripe cherry flavors and notes of roasted mushroom, licorice and tobacco.

Sturdy tannins frame the flavors as the wine develops complex spice and herb notes that last."—STEPHANIE JOHNSON

91



4 VITI

4  
VITI



Juniper berries, bay leaves, macerated herbs, the distinctly Mediterranean footprint is confirmed by the enveloping and tasty palate of elegant progression.

3 BICCHIERI

## Wine Spectator

95 points

Sweet cherry, iron, leather and sanguine aromas and avors highlight this supple, vibrant Brunello. Features a rm backbone of tannins and nishes with tobacco, underbrush and mineral notes. Best from 2021 through 2035.—B.S.

95



Brooding, thick and more opulent, the 2012 Brunello di Montalcino Riserva Gualto makes good use of its Riserva designation (which implies an extra year of aging before its commercial release). This wine sports a thicker textural composition backed by a darker and riper quality of fruit. This was a warm and dry vintage, and you taste that sweet

ripeness as a result. The Camigliano winemaking team has done an excellent job of pulling out the more nuanced and delicate aromas that Sangiovese can award when treated with care and attention.

2019-2030

-Monica Larner

92

info@camigliano.it

