CAMIGLIANO

Brunello di Montalcino

Sheet Vintage 2014

Controlled designation of origin

DESCRIPTION

SHEET VINTAGE 2014

CLIMATE : the oenological result in 2014 was the consequence of a production project designed specifically to maximize all the variables in the vineyard.. Particular importance has played the role of biological treatments that have been carried out in large numbers, given the season, but using copper microdoses that have stimulated the production of the plant's natural defenses and at the same time have guaranteed the formation of a very thick sangiovese skin and of great color: index of the substantial accumulation of anthocyanic coloring substances, and polyphenols, which have positively influenced the overall quality of musts.
CONSORZIO DEL BRUNELLO RATING: 3 stars

HARVEST TIME: : first and second week of October

GRAPE: 100% sangiovese grosso

VINIFICATION: 5000 plants per hectare, cordon-trained and spur-pruned; fermentation in stainless steel at a controlled temperature with racking and delestage, maceration 21-25 days;

AGEING: 24 months in wood, French and Slavonian oak barrels from 30 to 60 hl
PRODUCTION: 110.000 bottles
ANALYSIS: Alcool svolto(%): 14,00, Acidità totale (g/lt.): 5,6, Acidità volatile (g/lt.):0,50, SO2 Totale (mg/lt.): 83, SO2 libera (mg/lt.) 24, pH: 3,60, Estratto secco netto (g/lt.) 30,3
DESCRIPTION: A wealth of fruit yet remains fresh and vivid with blueberry and black cherry character. Some bark and dried earth. Full body, integrated tannins and a flavorful finish. J. S.

GASTRONOMIC ACCOMPANIMENTS: : the elegance and harmonic body of the wine permit its combination with many complex and complicated dishes such as red meat, feathered and furry game also accompanied by mushrooms or truffles.
Brunello, in addition, is excellent with cheeses: aged tomes, parmesan, Tuscan pecorino. It also makes an excellent combination with meat dishes of international cuisine or with complicated sauces. Because of its characteristics, Brunello is also a pleasant meditation wine

Reviews and valutations

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WINE REVIEW

“Lots of mushrooms, dark berries, plums and fresh leather. Full-bodied with chewy and dusty tannins. Powerful richness. Drink or hold.” James Suckling

WINE REVIEW

The Camigliano 2014 Brunello di Montalcino pours from the bottle with a lean ruby appearance. The wine offers mild aromas of forest fruit, wild cherry, bitter almond and grilled herb. Like other wines from this challenging vintage, this expression does not show the intensity or the depth that you get in the more balanced vintages. You do get attractive freshness for easy, near and medium-term drinking. There is a stern point of tannic bitterness on the close that may never fully integrate.
Monica Larner

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