



CAMIGLIANO

Brunello di Montalcino

Sheet vintage 2016

Controlled designation of origin

DESCRIPTION

SHEET VINTAGE 2016

CLIMATE : The vintage developed clear, net and fragrant scents, a strong acidic structure which guarantees long ageing, and an intense and bright colour. After a rainy spring, the autumn was very hot during the day and cool at night, an excursion that made the grapes particularly rich in acidity, color and perfumes. The harvest was perfect, one of the most beautiful in recent years. In May and June the weather was cool, with good rainfall, while in summer the heat was balanced, not excessive

CONSORZIO DEL BRUNELLO RATING: 5 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: 170.000 bottles

ANALYSIS: ANALISI CHIMICHE: Alcool svolto(%): 14,067 Acidità totale (g/lt.): 5,6, Acidità volatile (g/lt.):0,52, SO2 Totale (mg/lt.): 70 SO2 libera (mg/lt.): 18 pH: 3,60, Estratto secco netto (g/lt.) 31,4

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.

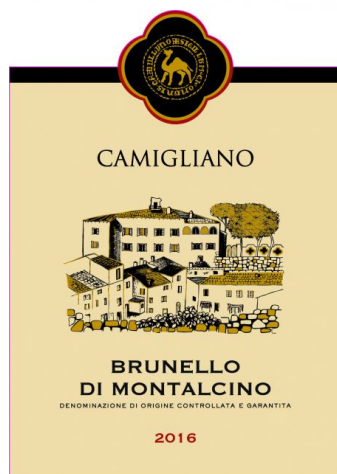
Brunello, in addition, is excellent with cheeses: aged tomes, parmesan, Tuscan pecorino. It also makes an excellent combination with meat dishes of international cuisine or with complicated sauces. Because of its characteristics, Brunello is also a pleasant meditation wine

Reviews and valutations



A Brunello of great personality, where the nose plays on the tones of small red fruits of undergrowth, with floral touches of carnation and officinal hints of thyme. Closing on dried spices, cinnamon above all. Salty mouth, iodized tannins. On the finish, scents of undergrowth are returning

Luca Gardini





MEDAGLIA ROSSA

Wine Spectator

WINE REVIEW

Black currant, raspberry and boysenberry flavors are shaded by woodsy, wild herb, menthol and graphite notes in this distinctive red. Expressive, if not the harmony of its peers, shows some fierce tannins flexing their muscles on the chewy, astringent finish. — Bruce Sanderson



WINE REVIEW

Licorice, eucalyptus, moist underbrush and crushed mint aromas take center stage along with whiffs of toasted walnut. The licorice note follows through to the solid palate along with dried cherry, roasted mushroom and coffee bean before finishing on a saline note
KERIN O'KEEFE

ilGolosario

Among the 24 brunellis who entered the semifinals:

Camigliano (green notes of rosemary and medicinal herbs; compound tannins)

Paolo Massobrio

in
semifinale



The Camigliano 2016 Brunello di Montalcino offers a more robust bouquet compared to its peers, with its dark and saturated fruit. One thing Camigliano has going for it is that it always delivers the characteristics of its environment. In this case, the vines are located in a warm, sun-drenched corner of Tuscany, and the warm ripeness of the fruit is a testament of place. You also get aromas of scorched earth, grilled porcino mushroom and a touch of burnt rubber or summer asphalt. This is an ample 150,000-bottle production.

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