



CAMIGLIANO

Brunello di Montalcino

Sheet vintage 2018 BIO

Controlled designation of origin

DESCRIPTION

SHEET VINTAGE 2018 BIO

CLIMATE : The 2018 vintage in Camigliano was characterized by a spring with precipitations higher than normal (which helped to rebalance the water reserves of the land, after last year's drought). This condition, in consideration of the biological regime, has engaged us considerably both from mechanical operations (weed containment on the ground) and vegetation management. The phenological phases (budding, flowering and setting) had a fairly regular course, producing therefore a good production, with a much higher bunch weight than last year. During the harvest period the weather conditions were very good and the grape harvest returned to a more traditional timing. The products, as soon as the racking is completed, result in a very intense color shade, of sustained gradations, but with high acidity values.

CONSORZIO DEL BRUNELLO RATING: 4 stars

HARVEST TIME: last week of September and first 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 60 hl, 12 months in concrete vats

PRODUCTION: 190.000 bottles

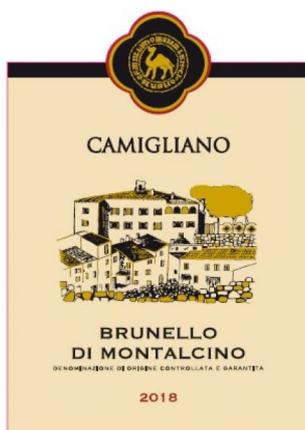
ANALYSIS: ANALISI CHIMICHE: Alcool svolto(%): 14,50 Acidità totale (g/lt.): 5,6, Acidità volatile (g/lt.):0,50, SO2 Totale (mg/lt.): 71 SO2 libera (mg/lt.): 28 pH: 3,60, Estratto secco netto (g/lt.) 29,90

DESCRIPTION: Ruby red wine, tending to a very lively garnet. It has an intense and persistent, ample and ethereal scent. Small ripe red fruits are highlighted together with spicy notes. On the palate the tannins are balanced and soft with an excellent aromatic persistence.

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





Apricot juice and fish emerge from the glass. In the secondary profile, memories of undergrowth, mushrooms and sottospirito. On the palate, medium to full body, rustic tannins and a finish of marked acidity. Better from 2023.

90



TOP WINE SLOW FOOD

TOP WINE

falstaff

92 points

92

WINE REVIEW

A certified organic wine, the Camigliano 2018 Brunello di Montalcino is medium dark in appearance with round and ripe aromas of cherry confit, blackberry tart, black rose and balsam herb. The wine is textured and rich; however, the alcohol is too high at 15%. That power takes away from the long-term potential of delicate Sangiovese and places the grape into a near or medium-term drinking window instead. The wine aged in large oak casks for 24 months, resulting in a generous production of 190,000 bottles.

91



92+

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WINE REVIEW

A ripe and full-bodied Brunello with intense notes of cassis, stewed plums and kalamata olives. Some grilled herbs, too. Broad and creamy tannins with plenty of rich fruit. A little one-dimensional but concentrated and flavorful. From organically grown grapes. Drink after 2023

vinous

WINE REVIEW

There's an almost-candied quality to the bouquet of the 2018 Brunello di Montalcino, as sweet rose and medicinal cherry give way to nuances of shaved cedar and pine. This is a mid-weight and gracious Sangiovese, with bright acidity that adds an almost-juicy character within. Hints of strawberry and minty herbs resonate, as this finishes only lightly structured, yet with admirable length. While I wouldn't suggest long-term cellaring, expect the 2018 to show beautifully after only a few years' time.

