



# CAMIGLIANO

## Brunello di Montalcino

Sheet vintage 2019 BIO

### *Controlled designation of origin*

#### DESCRIPTION

#### SHEET VINTAGE 2019 BIO

**CLIMATE :** The 2019 vintage , in one word, is memorable for the extraordinary quality of the product. The seasonal trend has been of great help to us, with spring rains that have allowed the creation of important water reserves in the soil, suitable for facing a moderately hot summer and characterized by reduced rainfall. The climate, in the first half of the year, was more rigid and humid, and slightly delayed the vegetative cycle of the vine. The summer was hot but fairly regular, with no particular heat peaks or abundant rainfall. The month of September was characterized by fantastic weather, mild temperatures and large temperature fluctuations, little rainfall, which allowed the perfect phenolic ripening of the grapes. This produced slow fermentations, during which there was a large extraction of color, with very good acidity, integrated with an important polyphenolic component, ensuring complexity. The Brunellis present very balanced analytical data with peaks in value relating to anthocyanins and polyphenols. In general, all are very complex, large, with the structure that does not dominate the balance, and where the acidity is marked, despite a not low alcoholic component. This is mainly due to the perfect ripening conditions of the grapes that arrive in the cellar

**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(%): 14,59 Acidità totale (g/l.): 5,46, Acidità volatile (g/l.): 0,58, SO2 Totale (mg/l.): 72 SO2 libera (mg/l.): 26, Estratto secco netto (g/l.) 29,1

**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



WINE REVIEW

92

Drink Date:

2024 - 2037

The Camigliano 2019 Brunello di Montalcino offers a combination of dark fruit, ripe blackberry and toasted cardamom or cumin seed from 24 months of aging in large oak casks. This organic wine shows lots of rich concentration and oak-driven intensity that fits within the context of classic Brunello. Ultimately, the wine mirrors a warm growing area with a mix of clay, sand and rocky soils. It delivers easy texture on the mid-palate with chalky tannins. This is a big release of 190,000 bottles.

Basking in golden sunshine, Camigliano is a beautiful estate with an ambitious winemaking program that includes a large winery and 92 hectares of vines over varying soils and microclimates. The Ghezzi family is currently preparing the ground for a new vineyard with special exposures to be planted with selected clones of Sangiovese for future production of Brunello di Montalcino.

Published: Dec 14, 2023

92

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## JEB DUNNUCK

The 2019 Brunello Di Montalcino has a ruby/orange color and lifts with a citrus-tinged profile of dried orange peel, preserved cranberries, dusty earth, and sweet Mediterranean herbs. This continues to the palate with elegant structure in its fine tannins, an even spine of acidity, and notes of citrus peel and dried apricot on the finish. This is a very pretty style that will be best enjoyed over the next 10 years. 200,000 bottles produced.

Audry Frick

92+

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# falstaff

94 points Brunello di Montalcino 2019

94

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## Wine Spectator

WINE REVIEW

93

The fruit is on the darker side for the vintage, evoking black cherry, blackberry and dark plum flavors, while earth and wild herb accents add detail. Tightly knit tannins quickly intervene, leaving a compact, powdery feel on the finish. Best from 2027 through 2043.

93

vinous

WINE REVIEW

90

Drinking Window

2025 – 2031

The 2019 Brunello di Montalcino wafts up with a pretty bouquet of dried roses and strawberries complicated by Tuscan dust. This is silky-smooth and polished in feel with ripe red berries that flow across a stream of brisk acidity. Orange and cedar linger as the 2019 finishes gently tannic with a pleasantly bitter tinge.

- By Eric Guido on November 2023

90

Gardini  
Notes.com THE  
WINE  
SPECTATOR

96

The beautiful label of a sustainable project, the one of the Ghezzi family, focused on the maniac care of country work. Nose with notes of wild strawberry, hints of roseship and ginger, then lemonsage. Iodized briny tannins on the mouth, with official-floral return.

96

Kerin O'Keefe  
#KOWine

93

Aromas recalling fragrant blue flower and baking spice mingle with scorched earth and toasted hazelnut on the Camigliano 2019 Brunello. Made with organically farmed grapes, the lithe palate is elegant and savory, offering juicy Morello cherry, blackberry, cinnamon and nutmeg accompanied by polished tannins. Fresh acidity keeps it balanced. This is the best straight Brunello I ever had from the estate. Drink 2026–2034. Abv: 14.5% Kerin O'Keefe November 2023 ©kerinokeefe.com

93

JAMES SUCKLING.COM

WINE REVIEW

Score 92

Lots of dried fruit, such as of figs, dried plums and savory herbs, followed by lingering dried-meat and sweet-and-sour undertones. Medium-bodied with polished tannins. A slightly nutty aftertaste. From organically grown grapes. Drink now or hold.

92

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