



CAMIGLIANO



SHEET
VINTAGE
2010



2017
Wine Spectator

96

Gualto Brunello di Montalcino Riserva Sheet Vintage 2010

Controlled designation of origin

DESCRIPTION

SHEET VINTAGE 2010

CLIMATE:

Excellent vintage for Montalcino, quality and quantity of grapes. Regular climatic conditions, hot summer, rainy and cold winter, sunny harvest

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, the final two years in bottle.

PRODUCTION:

2.600 bottles

ANALYSIS:

Alcool svolto(%): 14,00, Acidità totale (g/l.): 5 Acidità volatile(g/l.):0,45, SO2 Totale (mg/l.): 1206, SO2 libera (mg/l.) 26, pH: 3,50, Estratto secco netto (g/l.) 29,30.

DESCRIPTION:

Colour: red ruby; Bouquet: aromas of chocolate and tobacco, licorice, dried fruits; taste: This shows fabulous length and structure with complexity and intensity that is stunning. Aromas and flavors of dried mushrooms, dark berries, dried meat, mahogany and plums. A full-bodied red that goes on for minutes. Best ever from Camigliano! Drink or hold. -James Suckling

GASTRONOMIC ACCOMPANIMENTS:

the complexity of the bouquet and the importance of the structure make it perfect for big occasions

