CAMIGLIANO





# Paesaggio Inatteso Brunello di Montalcino Sheet vintage 2018 BIO

## Controlled designation of origin

#### DESCRIPTION

#### SHEET VINTAGE 2018 BIO

CLIIMATE : 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 : first week of October

GRAPE: 100% sangiovese grosso

VINIFICATION: fermentation in stainless steel at a controlled temperature with racking and delestage, maceration 30 days

AGEING: 30 months in wood, Slavonian and Feench oak barrels of 20 hl

#### PRODUCTION: 6.600 bottles

ANALYSIS: Alcool svolto(%): 15,12, Acidità totale (g/lt.): 6,3 Acidità volatile (g/lt.):0,47, SO2 Totale (mg/lt.): 83, SO2 libera (mg/lt.) 29, pH: 3,60, Estratto secco netto (g/lt.) 31,1 DESCRIPTION: wine of intense ruby color, with a bouquet of ripe fruit, combined with spicy and vanilla hints. In the mouth it is complex and enveloping, balanced and elegant, very respectful of the vintage. The finish is very persistent, fresh and leaves sensations of pleasant finesse.

GASTRONOMIC ACCOMPANIMENTS: Serve at about 18°C and pair with game, beef, pork, and aged cheese. It could also be served simply accompanied by the aromas of its Mediterranean essence

### **Reviews and valutations**



Citrus memories of oranges, limes and lemons. In the background, Mediterranean herbs such as burnt sage, rosemary and marjoram. On the palate, medium to full body, soft tannins and a finish of marked acidity. Better from 2023.

v 1 La e La Guida Vini <mark>2024</mark>

#### QUATTRO VITI GUIDA AIS 2024

QUATTRO	
VITI	



SEMINARIO PERMANENTE LUIGI VERONELLI

TRE STELLE ORE GUIDA VERONELLI





5 Grappoli BIBENDA Paesaggio Inatteso Brunello di Montalcino 2018

5 grappoli

# Wine Spectator

A perfumed red introduced by rose, strawberry and kirsch aromas and flavors, with savory notes of eucalyptus and mint weighing in as this firms up midpalate through the finish. Elegant and vibrant. Best from 2024 through 2040. —B.S.



# falstaff

93 points





The 2018 Brunello di Montalcino Paesaggio Inatteso delivers a confident and upfront presentation of aromas with dark fruit, light spice, tarry smoke and cured tobacco. The wine presents a complete portrait of a vintage that offers ripe fruit on the one hand and acidic freshness on the other. It shows a streamlined, mid-weight mouthfeel with a tannic structure that veers toward accessibility. This is a certified organic wine, and again, my main complaint is a too-high 15% alcohol content. Production is 6,600 bottles.

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93



Nose full of red fruits, leather and chocolate; the attack is soft and balanced, the tannins are robust and persistent. Terroir wine from the south-west of the growing area, it becomes more and more elegant with aeration.



From Giardininotes.com



# JAMESSUCKLING.COM

Fragrant aromas of tulips, plums, cherries and orange peel. Full-bodied with vibrant fruit shining out of a tight, firm and fine tannin frame. So much energy here. Fruit evolves to praline and walnuts. From organically grown grapes. Drink after 2024.



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A dusty bouquet of dried roses, black cherries, licorice and worn leather makes the 2018 Brunello di Montalcino Paesaggio Inatteso a total pleasure on the nose. This is silky upon entry and energetic, with potent red fruits and savory spices that drench the palate with youthful concentration. Through it all, a subtle coating of crunchy tannins settles in, providing a crisp framework that lingers through the perfumed finale. This may not be a classic Brunello, but in a few years time, I expect the Paesaggio Inatteso to be overdelivering in every way.





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