



## Paesaggio Inatteso Brunello di Montalcino Sheet vintage 2019 BIO

### Controlled designation of origin

#### **DESCRIPTION**

#### **SHEET VINTAGE 2019 BIO**

CLIIMATE: 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: 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: 4.000 bottles

ANALYSIS: Alcool svolto(%): 15,11, Acidità totale (g/lt.): 6,11 Acidità volatile (g/lt.):0,57,

SO2 Totale (mg/lt.): 61, SO2 libera (mg/lt.) 24, Estratto secco netto (g/lt.) 30,1

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

JAMESSUCKLING.COM?

WINE REVIEW

Score 95

Lively and vibrant red fruits of cranberries, red cherries, and potpourri followed by dried rosemary and pleasant orange peel that lifts the experience. Medium-bodied with

refreshing acidity and firm yet smooth-textured tannins. Pure and elegant. From organically grown grapes. Enjoyable now. Better after 2030.





96 points Paesaggio Inatteso Brunello di Montalcino 2019



# Wine Spectator

WINE REVIEW

95 points

This version puts everything together nicely, from the cherry, plum, earth and iron aromas and flavors to the well-integrated structure and the long aftertaste. Fresh, supple and vigorous, this shows refinement, with a lingering mineral element on the finish. Best from 2027 through 2043. Bruce Sanderson Wine Spectator, March 2024

95

## Kerin O'Keefe #KOwine

95

Camigliano 2019 Paesaggio Inatteso Brunello di MontalcinoThe 2019 Camigliano Brunello Paessaggio Inatteso is utterly delicious, and shows great energy and intensity. Opening with aromas of lavender, new leather, wild herb and forest berry, it really shines on the smooth, full-bodied palate that doles out ripe black cherry, baked plum, cocoa and cinnamon before an almond finish. Velvety tannins provide seamless, enveloping support. Drink 2027–2039. Abv: 15% Kerin O'Keefe November 2023 ©kerinokeefe.com

95



93

Drink Date:

2025 - 2038

The organic Camigliano 2019 Brunello di Montalcino Paesaggio Inatteso carries a lot of

ripe fruit with dark plum, prune and blackcurrant. It also exhibits cured tobacco and cigar box. The difference between this wine and the village bottling is that Paesaggio Inatteso sees a little longer time in oak (30 months instead of 24 months) and the oak containers are smaller (25 hectoliters instead of 60 hectoliters). A mid-weight mouthfeel ends with dusty tannins and a strong 15% alcohol content. Only 4,000 bottles were made. 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

93







info@camigliano.it