



CAMIGLIANO

Rosso di Montalcino

Sheet vintage 2020 BIO

Controlled designation of origin

DESCRIPTION

SHEET VINTAGE 2020 BIO

CLIMATE: The 2020 harvest brought reduced yields, but the grapes presented an excellent balance and a perfect health condition. In Camigliano we have wines with very intense colors and aromas, with great balance and personality, even with the passage of time during aging. The vintage began with a rather mild winter. Spring was very good in terms of climate, with abundant rains, but which did not affect the health status of the plants, which also developed with excellent and robust vegetation. The spring rainfall allowed the accumulation of important water reserves in the soil, which helped the plants to overcome a hot and dry summer, without rain and with rather high heat peaks, with peaks above 40 ° C between July and August. .. Fortunately, rain occurred at the end of August, which rehydrated the soil and vegetation; then the month of September (fundamental for Sangiovese) was fabulous and the climate allowed for a fantastic ripening of the grapes. The wines obtained have really important tonalities and intensities, among the best in recent years; The acid component is evident, and the freshness of the aromas is manifested from the first tastings; these two components: a remarkable structure and freshness, but already in great balance. We hope for one of the longest-lived vintages of recent years

CLASSIFICAZIONE CONSORZIO DEL BRUNELLO: 5 stars

HARVEST: : end of September

GRAPE: 100% sangiovese grosso

VINIFICATION: : Light pressing fermentation in stainless steel at controlled temperature, maceration on the skins for 8-10 days

AGEING: 6 months in French and Slavonian wood casks from 35 to 60 Hl then 3-4 months in bottle PRODUCTION: 80.000 bottles

ANALYSIS: Alcool svolto(%): 14,78, Acidità totale (g/l.): 6,1, Acidità volatile (g/l.): 0,45, SO2 Totale (mg/l.): 53, SO2 libera (mg/l.): 20, pH: 3,50, Estratto secco (g/l.) 31,1

DESCRIPTION: the vintage has developed frank, clean, fragrant aromas, a strong acidic shoulder that guarantees a long aging and an intense and lively color.

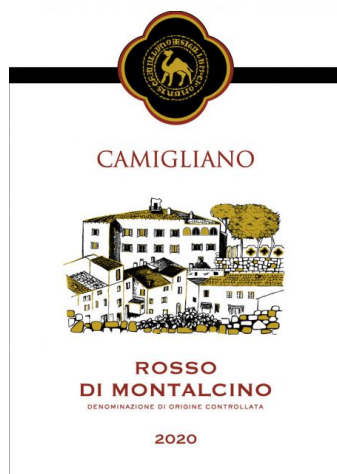
GASTRONOMIC ACCOMPANIMENTS: it goes well with dressed pork products, mature cheeses and fairly strong-flavoured main dishes

Reviews and valutations

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WINE REVIEW

Berries and dried flowers on the nose with some freshly cut watermelon. Medium body. Delicious fruit at the end. From organically grown grapes. Drink now.





Peaches, nectarines, apricots and red plums are the immediate scents of this Red. In the background, wild rose, face powder and talcum powder. On the palate, medium to full body, tannins accompanied by a marked acidity and a juicy finish. Drink now or get old.

90

falstaff

Rosso di Montalcino 2020

91



1 PROSIT GUIDA ONAV 2022

1 PROSIT



Peaches, nectarines, apricots and red plums are the immediate scents of this red. In the background, rose hips, face powder and talc. On the palate, medium-full body, tannins accompanied by a marked acidity and a juicy finish. Drink now or get old.

90

falstaff

Brilliant ruby red with a garnet tint. The nose is characterized by juicy cherries, of undergrowth, with a slightly ethereal note. On the palate silky, juicy and with good freshness, well integrated and compact tannins, with a fine note of fruit up to the long finish.

91

