

CASTELGIOCONDO BRUNELLO 2015
Brunello di Montalcino DOCG

CastelGiocondo's unique location in Montalcino, with its varied exposure and terrain – galestro, clay and Pleocene sands – offers infinite nuances to this Brunello. A multi-faceted experience that evolves over time and entices us to discover, taste and remember, again and again.

VINTAGE REPORT :

The CastelGiocondo Sangiovese vines sprouted in the first week of April and continued to grow well, taking advantage of the abundant water reserves left over from 2014 and the normal levels of rain that fell in winter 2015. During the spring and early summer seasons, the weather was dry and sunny, supporting the even growth of the vines. July was very warm and dry with temperatures 5 C higher than the norm. Thanks to our established agronomic practices, such as tilling the land in autumn, green manure sowing and canopy management, the vines were not overly affected by the high July temperatures. In the first week of August, two significant rain showers brought some respite for the plants, reducing temperatures and allowing aromas, anthocyanins and essential tannins to condense.

VINIFICATION AND AGEING:

The great care taken in the vineyard, together with the typical characteristics of this unmistakable terroir, resulted in an outstanding harvest. The Sangiovese grapes were picked by hand and carefully selected after arriving in the cellar. Fermentation took place in stainless steel tanks at a controlled temperature with frequent pump-overs, particularly during the early stages. The wine was then aged in wood containers, where it was able to mature, ripen and develop balance. Five years after the grapes were picked, and only after another period spent ageing in the bottle, CastelGiocondo Brunello is now ready to be placed on the market.

TASTING NOTES:

Brunello CastelGiocondo 2014 first appeals to the eye with its bright, rich ruby-red hue. On the nose, fruity notes dominate, ranging from raspberry to blackcurrant, with vague hints of blueberry. Elegant floral notes emerge, offering striking and surprising scents of violet. Spicy tertiary notes are then released, due to the lengthy ageing process. Cinnamon, pepper and leather combine in an experience of extreme elegance, finishing on a balsamic note. The wine envelops the mouth completely and impresses with its balance, its dense tannic texture and its minerality, as well as its long, persistent finish.



FORMATS: 375ml, 750ml (Bottle), 1.5l (Magnum), 3l (Double Magnum)

