



# CAMIGLIANO

## Brunello di Montalcino Sheet Vintage 2012

### **Controlled designation of origin**

#### **DESCRIPTION**

#### **SHEET VINTAGE 2012**

#### **CLIMATE:**

The grapes harvested have reached optimal characteristics for the health and for the analytical parameters. The rains at the beginning of September re-established a good balance, after a very hot and dry summer and a relatively warm spring (in line with normal trends).

#### **CONSORZIO DEL BRUNELLO RATING:**

5 stars.

#### **HARVEST:**

Third week of September, first week of October

#### **GRAPE:**

100% Sangiovese grosso.

#### **VINIFICATION:**

fermentation in stainless steel at a controlled temperature with racking and delestage, maceration 21-25 days

#### **AGEING:**

24 months in wood, French and Slavonian oak barrels from 30 to 60 hl

#### **PRODUCTION:**

160.000 bottles

#### **CHEMICAL ANALYSIS:**

Alcool svolto(%): 14,00, Acidità totale (g/l.): 5,8, Acidità volatile (g/l.):0,42, SO2 Totale (mg/l.): 115, SO2 libera (mg/l.) 34, pH: 3,48, Estratto secco netto (g/l.) 31,4.

#### **DESCRIPTION:**

Colour: deep red with ruby highlights; Bouquet: aromas of dark berries, licorice and bitter chocolate; Taste: full body with fine and silky tannins James Suckling: A ripe red with plum and lemon-peel undertones. Very perfumed. Medium to full body, silky tannins and a polished finish. Very fine.

#### **GASTRONOMIC ACCOMPANIMENTS:**

the elegance and harmonic body of the wine permit its combination with many complex and complicated dishes such as red meat, feathered and furry game also accompanied by mushrooms or truffles.

Brunello, in addition, is excellent with cheeses: aged tomes, parmesan, Tuscan pecorino. It also makes an excellent combination with meat dishes of international cuisine or with



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complicated sauces. Because of its characteristics, Brunello is also a pleasant meditation wine

## Reviews and valutations



“The 2012 Brunello di Montalcino is an interesting wine that seems to break ties with the darker and riper style we’ve seen in past vintages from Camigliano. The fact that this nuanced and elegant style has been achieved in a warm vintage is as impressive as it is unlikely. You got to hand it to the hard working vineyard team that evidently found the right elements (like harvest times and yields) to reach a more profound sense of harmony. The mouthfeel is streamlined and tight. Like many of its peers, this wine is best for near and medium-term consumption. Yet, the wine remains softly balanced and soothing on the senses nonetheless.”

-*Monica Larner*

91

## Wine Spectator

“A firm, elegant and well-defined style, boasting cherry, currant, licorice, leather and spice flavors. Concentrated and long, with a robust, dense finish. Best from 2020 through 2033. 12,500 cases made.”

-*Bruce Sanderson*

93



“Leafy underbrush, truffle, new leather and dark berry aromas slowly take shape in the glass. The taut palate offers dried black cherry, clove, star anise and espresso notes, with tightly-wound, fine grained tannins that leave a firm finish.”

-*Kerin O’Keefe*

90

