



# CAMIGLIANO

## Brunello di Montalcino Sheet vintage 2015

### **Controlled designation of origin**

#### **DESCRIPTION**

#### **SHEET VINTAGE 2015**

**CLIMATE :** After a rainy spring and early summer, the months of September and October were good, with sun and excellent ventilation, which favored the correct ripening of the grapes. A very hot summer but with rains helped the grapes reach the right degree of ripeness

**CONSORZIO DEL BRUNELLO RATING:** 5 stars

**HARVEST TIME:** : first and second week of October

**GRAPE:** 100% sangiovese grosso

**VINIFICATION:** 5000 plants per hectare, cordon-trained and spur-pruned; 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

**ANALYSIS:** Alcool svolto(%): 14,00, Acidità totale (g/lt.): 5,6, Acidità volatile (g/lt.):0,50, SO2 Totale (mg/lt.): 96, SO2 libera (mg/lt.) 23, pH: 3,60, Estratto secco netto (g/lt.) 30,1

**DESCRIPTION:** A wealth of fruit yet remains fresh and vivid with blueberry and black cherry character. Some bark and dried earth. Full body, integrated tannins and a flavorful finish. J. S.

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



## Reviews and valutations

**JAMESUCKLING.COM**

WINE REVIEW

A bright and elegant Brunello that suggests sliced oranges, tulips and rose petals. Medium-to full-bodied and finely structured, drawing on silky layers of tannins and a vibrant edge of acidity. Drink now or hold.

James Suckling

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GUIDA GAMBERO ROSSO 2021 TRE BICCHIERI

TRE BICCHIERI

## Wine Spectator

WINE REVIEW

A focused, lively red, this exhibits cherry, strawberry, earth, mineral and Mediterranean herb flavors. Dense, staying fresh as this unwinds on the lingering aftertaste. Best from 2023 through 2042. 12,500 cases made, 2,500 cases imported.

BRUCE SANDERSON

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WINE REVIEW

The Camigliano 2015 Brunello di Montalcino sees fruit from a 50-hectare vineyard planted 300 to 350 meters above sea level. The soils show lots of variation with clay, sand, rock and marine fossils. The wine's bouquet reveals classic Brunello characteristics of wild berry, forest floor, pressed rose petal, crushed stone and spice. You also get those typical balsam and herbal tones that are so specific to Montalcino. In fact, I argue that they come across with even more intensity in a beautifully balanced and sunny vintage such as 2015. This wine ages in 60-hectoliter botti for 24 months, making for a firm yet surprisingly streamlined mouthfeel. With 160,000 bottles made, the wine was released in January 2020.

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