



# CAMIGLIANO

## Brunello di Montalcino Sheet vintage 2017BIO

### **Controlled designation of origin**

#### **DESCRIPTION**

#### **SHEET VINTAGE 2017BIO**

**CLIMATE :** The 2017 vintage was characterized by a mild spring with dry conditions, which contributed to anticipate the germination and flowering. From May the temperatures were higher than the seasonal average with no rain. The water stress, at first, impacted the vineyards in a positive way, especially the old ones, but the long lasting drought, together with peaks of temperature of 40 C and higher, challenged the grapes and their maturation. The positive aspect was that the grapes were very healthy, an essential precondition for organic production. The big heat of the summer had a break during the first week of August, with a decisive lowering of the temperature, what had a beneficial effect to the plants. The vintage 2017 can be considered a difficult one, as far as the quantity concerns, with a loss of production of about 25-30%. However, here in Camigliano, thanks to the job carried on in the vineyards during the spring and summer, and the precise selection of grapes during the harvest, we can assert that the vintage 2017 will be a very good one, as far as the quality concerns. The vinification were delicate, and the wines are expected to be fresh, intense and rich in polyphenols. The 2017 will be the first vintage officially certified organic

**CONSORZIO DEL BRUNELLO RATING:** 4 stars

**HARVEST TIME:** last week of September and first 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:** 170.000 bottles

**ANALYSIS: ANALISI CHIMICHE:** Alcool svolto(%): 15,03 Acidità totale (g/lt.): 5,7, Acidità volatile (g/lt.):0,64, SO2 Totale (mg/lt.): 76 SO2 libera (mg/lt.): 17 pH: 3,60, Estratto secco netto (g/lt.) 33,9

**DESCRIPTION:** notes of ripe fruit that recall red plums, black cherries and black currant, accompanied by hints of licorice and bergamot. The Tannins are balanced, smooth and proportionate to the vintage. The finesse, the acid component and the long persistence define the great aging potential of this wine.

**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



It shines in the glass and dispenses notes of red prunes, sour cherries, agapanthus flowers, liquorice, bergamot, blackcurrants and wet geraniums. Full bodied, biting tannins, well extracted in the matrix and a tight, vibrant finale. Better from 2023.

92



The WineHunter MERANO GOLD MEDAL

MEDAGLIA D'ORO



WINE REVIEW

This opens with aromas of eucalyptus oil, blue flower and roasted coffee bean. The savory, full-bodied palate offers fruitcake, cherry marinated in spirits and licorice before firm, close-grained tannins sneak up toward the end and leave a grippy, drying finish. Give the tannins a few years to unfurl, then drink sooner rather than later.

91

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WINE REVIEW

A red that shows the ripeness and richness of the vintage, with plum, berry and lightly dried fruit. Some cedar and vanilla, too. Full-bodied with polished tannins. A juicy and rich wine. Drink or hold.

92

vinous

WINE REVIEW

The 2017 Brunello di Montalcino is dusty and pretty in character, mixing dried flowers and incense with crushed strawberries. Its fleshy textures wash across the palate with masses of ripe red berries and sweet spices, yet the expression remains nicely balanced throughout. This is lightly structured yet long, leaving nuances of licorice and clove to linger on. The 2017 is showing very well already, but it doesn't have much in the way of cellar potential.

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info@camigliano.it