



CAMILGLIANO

# Gualto Brunello di Montalcino Riserva Sheet Vintage 2010

**Controlled designation of origin**

## DESCRIPTION

### SHEET VINTAGE 2010

#### CLIMATE:

Excellent vintage for Montalcino, quality and quantity of grapes. Regular climatic conditions, hot summer, rainy and cold winter, sunny harvest

#### CONSORZIO DEL BRUNELLO RATING:

5 stars

#### HARVEST:

First and second week of October

#### GRAPE:

100% Sangiovese grosso.

#### VINIFICATION:

Light pressing, fermentation in stainless steel vats at a controlled temperature of 28-30° with racking and delestage, maceration 21-25 days

#### AGEING:

36 months in wood, French oak barrels, the final two years in bottle.

#### PRODUCTION:

2.600 bottles

#### ANALYSIS:

Alcool svolto(%): 14,00, Acidità totale (g/lt.): 5 Acidità volatile(g/lt.):0,45, SO2 Totale (mg/lt.): 1206, SO2 libera (mg/lt.) 26, pH: 3,50, Estrattosecco netto (g/lt.) 29,30.

#### DESCRIPTION:

Colour: red ruby; Bouquet: aromas of chocolate and tobacco, licorice, dried fruits; taste: This shows fabulous length and structure with complexity and intensity that is stunning. Aromas and flavors of dried mushrooms, dark berries, dried meat, mahogany and plums. A full-bodied red that goes on for minutes. Best ever from Camigliano! Drink or hold. - James Suckling

#### GASTRONOMIC ACCOMPANIMENTS:

the complexity of the bouquet and the importance of the structure make it perfect for big occasions

## Reviews and valutations



# Wine Spectator

Valutazione: 96 punti su 100.

96



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