



# CAMIGLIANO

## Gualto Brunello di Montalcino Riserva Sheet Vintage 2011

**Controlled designation of origin**

### DESCRIPTION

#### SHEET VINTAGE 2011

**CLIMATE :** Rainy year in autumn winter, very hot summer, sunny harvest, good vintage considered The decision to harvest the grapes 15 days earlier balanced the effects of the heat in this summer of the Tuscan territory, returning for 2011 a harvest of high quality level

**CONSORZIO DEL BRUNELLO RATING:** 4 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 20 hl, the final two years in bottle

**PRODUCTION:** 2.600 bottles

**ANALYSIS:** Alcool svolto(%): 14,50, Acidità totale (g/lt.): 5,5, Acidità volatile (g/lt.):0,48, SO2 Totale (mg/lt.): 132, SO2 libera (mg/lt.) 35, pH: 3,49, Estratto secco netto (g/lt.) 31

**DESCRIPTION:** Gualto is a wine that has considerable ageing potential by virtue of the outstanding quality of its raw material, which was carefully selected in the vineyard. Even after ten years, the wine's original elegance will still be present.

The fabric and elegance of this wine, as a result of clonal selection, choice of terrain, as well as thinning out of the vines before and during the harvest, make it suitable for long ageing. It will be interesting to open a bottle after some years with the trepidation of the wait and of the emotion of discovery to experience magical sensations

**GASTRONOMIC ACCOMPANIMENTS:** No particular pairings are necessary even if the complexity of the bouquet and the importance of the structure make it perfect for important occasions

## Reviews and valutations

### JAMES SUCKLING.COM

"Lots of dried fruit and hints of coffee here. Full-bodied, dense and rich with ripe and velvety tannins and a flavorful finish. A typical, ripe 2011. Drink now."

-James Suckling

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# vinous

“Lively bright red. Aromas of spicy red berries, mint and aromatic herbs on the nose. Then densely focused, with flavors of red cherry, smoke and cocoa. Very savory, this nicely concentrated midweight boasts good density and impressive youthful energy on the finish. Camigliano’s wines have improve by leaps and bounds over the last five or six years, and speak clearly of a very specific, unique zone area of the Brunello production zone.”

-Ian D’Agata

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Robert Parker  
WINE ADVOCATE

“The 2011 Brunello di Montalcino Riserva Gualto represents a return to a more austere and streamlined style. I say this after having written my review for the 2012 special Paesaggio Inatteso expression that is so much plumper and hardier in consistency. This Riserva, however, offers fine and polished aromas of wild berry, cassis and dried raspberry. There are background notes of underbrush, licorice, tar and white chocolate. There is no abruptness or sharpness to the wine, but you will recognize some of that sassy spice and edgy freshness that comes naturally in Sangiovese.”

-Monica Lerner

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