

Gualto Brunello di Montalcino

Riserva 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: 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: 4,000 bottles

ANALYSIS: Alcool svolto(%): 14,00, Acidità totale (g/lt.): 5,9, Acidità volatile (g/lt.):0,51, SO2 Totale (mg/lt.): 78, SO2 libera (mg/lt.) 22, pH: 3,50, Estratto secco netto (g/lt.) 30,2

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



ntriguing and of good complexity, it offers hints of wet geraniums, hot asphalt, juniper berries, licorice stick and black olives. Full body, fused and well-ripened fine-grained tannins and a harmonious and balanced finish that closes with an interesting volume.

Drink now or get old.

Raffaele Vecchione





GUALTO BRUNELLO DI MONTALCINO RISERVA 2015





From Sangiovese grapes. It ages in 20 hl French oak barrels. Slightly garnet ruby red. Aroma on notes of yellow peach, sour cherries and morello cherries. A slight officinal vein refreshes it. Elegant taste texture with excellent quality tannins and an intense and relaxed progression that gives a tasty, captivating and juicy finish.

95 1 faccina

Decanter

WINE REVIEW

Gualto, Brunello di Montalcino Riserca 2015 has been awarded a Silver Medal 94 points in the Decanter World Wine Awards 2021

94



Subtle aromas recalling camphor, scorched earth and new leather emerge from the glass. Rounded and juicy, the immediate palate offers raspberry jam, hazelnut and roasted coffee bean framed in compact, polished tannins. Best through 2025 KERIN O'KEEFE

92

Wine Spectator

Sleek and linear in profile, this red offers intense strawberry, raspberry, rose and wild herb flavors, with flourishes of mineral and tobacco. Solidly built, this leaves a long, resonant aftertaste of fruit, mineral and spice notes. Distinctive for its bright red fruit flavors. Best from 2024 through 2045.

Bruce Sanderson

97



The clear, laminar and very fruity entrance is beautiful. Equally balanced are the spicy and balsamic notes that bounce with hints of earth and wet undergrowth.

A bouquet with an intriguing spiciness

Benvenuto Brunello Off March 2021





Offering ripeness and texture, the Camigliano 2015 Brunello di Montalcino Riserva Gualto is a fun and accessible wine. The bouquet is very expressive, even at this young stage. I got a charge out of those shifting aromas of dark fruit, ripe cherry, rosemary essence and a touch of eucalyptus oil that lift from the bouquet. Those balsam herb aromas are well defined, and they always appear with the prettiest intensity in the warmer vintages like 2015. Riserva Gualto shows good structure and enough acidity to keep those fruit flavors fresh and bright. Only 4,000 bottles were made.

94



Tasting by Riccardo Viscardi



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WINE REVIEW

A succulent, juicy red with plum, berry and some meat and spice undertones. Medium body, medium tannins and a lightly bitter finish. Drink now. James Suckling

90





