



# CAMIGLIANO

## Gualto Brunello di Montalcino Riserva Sheet vintage 2016

**Controlled designation of origin**

### DESCRIPTION

#### SHEET VINTAGE 2016

**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(%): 14,83, Acidità totale (g/lt.): 5,9, Acidità volatile (g/lt.):0,63, SO2 Totale (mg/lt.): 91, SO2 libera (mg/lt.) 36, pH: 3,50, Estratto secco netto (g/lt.) 30,9

**DESCRIPTION:** Wine of great personality and structure, with a broad nose characterized by hints of ripe fruit, Mediterranean scrub and spices. Come from a blend of the two best vineyards of the company. There agronomic operations are carried out to obtain the perfect ripening of the grapes every year.

A wine that has a remarkable aging capacity; even after many years of storage it will present its original elegance combined with an aromatic evolution typical of high-class wines.

**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



Decidedly smoky in the primary profile showing notes of wet wood, cumin, white pepper, withered white flowers and burnt orange peel. Medium to full bodied, light, fine textured tannins and a finale with good drinkability. Better from 2022.

93





2 PROSIT GUIDA ONAV 2022

**2 PROSIT**

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Guida Oro I Vini di Veronelli 2023 - Tre stelle Oro Gualto Brunello di Montalcino Riserva 2016

**Tre Stelle  
Oro**

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QUATTRO VITI Guida AIS Italia Gualto Brunello di Montalcino Riserva 2016

**4  
viti**

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# falstaff

Bright ruby red. Substantial and inviting nose of juicy cherries and blood oranges, with subtle tones of white pepper and dried tomatoes in the aftertaste. Very juicy and very clear on the palate, it shows itself with fine fusion and lots of juice, in the long finish rich in finesse and elegant

**95**

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TRE BICCHIERI GUIDA VINI D'ITALIA GAMBERO ROSSO Gualto Brunello di Montalcino Riserva 2016

**TRE BICCHIERI**

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5 Grappoli BIBENDA 2023

**5 grappoli**



The WineHunter MERANO RED MEDAL

**MEDAGLIA ROSSA**



TOP WINE

**VINO TOP**

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## Wine Spectator

WINE REVIEW

Displaying succulent cherry, raspberry, leather and spice flavors, this red is sleek and well-structured. Features fine balance and a finish that echoes the fruit while picking up a mineral component. Fresh and long. Best from 2025 through 2040. —B.S.

**94**



The Camigliano 2016 Brunello di Montalcino Riserva Gualto shows increased precision and sharper lines compared to the 2017 wines reviewed here. This wine also reveals a more vibrant and intact fruit character with immediate aromas of cherry, wild plum and rose. In all, this production of 3,800 bottles shows a careful, delicate approach that is in line with this classic, slightly cooler vintage. This wine probably offers you the best value among this set of new releases.

**94**

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**JAMES SUCKLING.COM**

WINE REVIEW

A rather soft and juicy Brunello with cherry, chocolate, walnut and bark character. It's savory and fresh with lots going on. Very structured and polished. Goes on for minutes. Give it two to three years to come together. Try after 2023.

**93**

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**vinous**

WINE REVIEW

The 2016 Brunello di Montalcino Riserva Gualto wafts up with an intense display of medicinal cherries, wild herbs and smoky crushed stone. This is pure and cool-toned, yet it offers the silkiest of textures and luxuriously ripe red fruits that balance the expression well. The Riserva Gualto tapers off lightly structured with balsam herbs and a subtle tug of grippy tannins. Don't come here expecting a big strapping Riserva; the 2016 is all about charm.

92



info@camigliano.it