



# CAMIGLIANO

## Gualto Brunello di Montalcino Riserva

Sheet vintage 2018 BIO

**Controlled designation of origin**



### DESCRIPTION

#### SHEET VINTAGE 2018 BIO

**CLIMATE :** The 2018 vintage in Camigliano was characterized by a spring with precipitations higher than normal (which helped to rebalance the water reserves of the land, after last year's drought). This condition, in consideration of the biological regime, has engaged us considerably both from mechanical operations (weed containment on the ground) and vegetation management. The phenological phases (budding, flowering and setting) had a fairly regular course, producing therefore a good production, with a much higher bunch weight than last year. During the harvest period the weather conditions were very good and the grape harvest returned to a more traditional timing. The products, as soon as the racking is completed, result in a very intense color shade, of sustained gradations, but with high acidity values.

**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:** 1,300 bottles

**ANALYSIS:** Alcool svolto(%): 15,16, Acidità totale (g/lt.): 6,34, Acidità volatile (g/lt.):0,55, SO2 Totale (mg/lt.): 67, SO2 libera (mg/lt.) 27, Estratto secco netto (g/lt.) 29,8

**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 valuations



94

Brunello di Montalcino D.O.C.G. Riserva Gualto 2018 Clean and well-defined, pleasant ruby color. Very clean fresh and intriguing notes, cherry, blueberry, currant. Hints of aromatic

herbs such as marjoram and basil. Well blended, fine, subtle, lively and elegant mouthfeel. Simple inviting finish with delicate tannins. 94

Leonardo Romanelli

94



Memories of blood oranges, Chinese mandarins and crunchy cherries invade the primary scene. Secondly, Mediterranean herbs such as burnt rosemary, sage and basil. On the palate, medium-full body, silky tannins and a centered finish.

RAFFAELE VECCHIONE

95

## JEB DUNNUCK

A bright medium red color, the 2018 Brunello Di Montalcino Riserva Gualto needs a little air on opening to reveal aromas of tarry asphalt, candied cherries, espresso, and toasted sage. Full-bodied, it has mouthwatering acidity along the sides of the palate while having good ripe fruit throughout, rich tannins, with a saline mineral flourish. I like the palate more than the nose, and it's going to show at its best 2025-2035.

Audry Frick

91

## falstaff

95 points Gualto Brunello di Montalcino Riserva 2018

95



WINE REVIEW

93

Drink Date:

2025 - 2035

The Camigliano 2018 Brunello di Montalcino Riserva Gualto shows a ripe quality with baked fruit, clove, cured tobacco, leather and a spicy end note. There is some tarragon or grilled herb, but it is dried not fresh. The mid-palate is lean and the tannins are already integrated. This wine is set up for near and medium-term drinking.

Basking in golden sunshine, Camigliano is a beautiful estate with an ambitious winemaking program that includes a large winery and 92 hectares of vines over varying soils and microclimates. The Ghezzi family is currently preparing the ground for a new vineyard with special exposures to be planted with selected clones of Sangiovese for future production of Brunello di Montalcino.

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