



# CAMIGLIANO

## Rosso di Montalcino Sheet Vintage 2015

**Controlled designation of origin**

### DESCRIPTION

#### SHEET VINTAGE 2015

**CLIMATE:** It is a year of excellence as it has not been seen for many years. The climate was mild, with a very hot summer but with rains that helped the grapes reach the right degree of ripeness

**CONSORZIO DEL BRUNELLO RATING:** 5 stars

**HARVEST:** end of September, first week of October

**GRAPE:** 100% sangiovese grosso

**VINIFICATION:** Light pressing fermentation in stainless steel at controlled temperature, maceration on the skins for 8-10 days

**AGEING:** 6 months in French and Slavonian wood casks from 35 to 60 Hl then 3-4 months in bottle

**PRODUCTION:** 80.000 bottles

**ANALYSIS:** Alcool svolto(%): 13,50, Acidità totale (g/lt.): 5,5, Acidità volatile (g/lt.):0,25, SO2 Totale (mg/lt.): 70, SO2 libera (mg/lt.) 21, pH: 3,60, Estratto secco netto (g/lt.) 29,4

**DESCRIPTION:** Soft and well balanced, good-bodied. Rosso di Montalcino is a real Baby Brunello. In Camigliano comes from the same vineyards and from the same grape, Sangiovese Grosso. Every year we decide how many bottles of wine we need and we make a sort of declassification of Brunello. The nose is very fruity, with a good acidity and soft texture, balanced very well. It almost an every day wine. The tannin and the alcohol have a good combination. The after taste is fruity and mineral, with a good persistence  
James Suckling: This is an excellent Rosso with lots of hazelnut, dried-cherry and berry character. Medium body, firm and silky tannins and a flavorful finish. A baby Brunello indeed. Drink or hold

**GASTRONOMIC ACCOMPANIMENTS:** it goes well with dressed pork products, mature cheeses and fairly strong-flavoured main dishes



## Reviews and valutations

### JAMESSUCKLING.COM

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-James Suckling



“Here’s a great taste of Sangiovese from Montalcino in southern Tuscany. The 2015 Rosso di Montalcino is dark and luscious with cherry and wild berry that is interwoven within elegant tones of balsam herb and cured leather. Rosso di Montalcino does not have the depth or complexity of its big brother Brunello, but the wine offers a very authentic taste of the territory and the grape nonetheless.”

-*Monica Larner*

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