



CAMIGLIANO

Rosso di Montalcino Sheet Vintage 2016

Controlled designation of origin

DESCRIPTION

SHEET VINTAGE 2016

CLIMATE: The vintage developed clear, net and fragrant scents, a strong acidic structure which guarantees long ageing, and an intense and bright colour. After a rainy spring, the autumn was very hot during the day and cool at night, an excursion that made the grapes particularly rich in acidity, color and perfumes. The harvest was perfect, one of the most beautiful in recent years. In May and June the weather was cool, with good rainfall, while in summer the heat was balanced, not excessive

CLASSIFICAZIONE CONSORZIO DEL BRUNELLO: 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 HI 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: l'annata ha sviluppato profumi franchi, netti, fragranti, una spalla acida forte che è garanzia di un lungo invecchiamento e un colore intenso e vivace.

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

Reviews and valutations

WINE REVIEW

The 2016 Rosso di Montalcino delivers lots of red fruit (cherry) and bright intensity. This is an exuberant and fruit-driven expression that addresses all your basic wine needs. This Rosso is refreshing, simple, decidedly Italiano in personality and would pair with all of your favorite pasta, ravioli or gnocchi dishes. What more do you want at this excellent price?

2018-2021

-Monica Lerner

89



CAMIGLIANO

WINE SPECTATOR SAVVY SHOPPER. Italy produces terrific values from multiple regions. Tuscany features prominently here. Strawberry, cherry, rose, graphite; elegant, skilfully, harmonious

90

falstaff

Fresco, rosso rubino intenso. Naso profumato di frutti di bosco maturi e pomodori secchi, invitanti. Bella dolcezza della frutta avvolta da morbida. Tannino, potente pressione sul palato con un finale lungo

13,5 Vol.-%, NK. Funkelndes, sattes Rubinrot.

Duftige Nase nach reifen Waldbeeren und getrockneten Tomaten, einladend.

Schöne Fruchtsüße umhüllt von geschmeidigem

Tannin, kräftiger Druck am Gaumen

mit langem Finale

92

