



CAMIGLIANO

Rosso di Montalcino Sheet Vintage 2017 BIO

Controlled designation of origin

DESCRIPTION

SHEET VINTAGE 2017 BIO

CLIMATE: The 2017 vintage was characterized by a mild spring with dry conditions, which contributed to anticipate the germination and flowering. From May the temperatures were higher than the seasonal average with no rain. The water stress, at first, impacted the vineyards in a positive way, especially the old ones, but the long lasting drought, together with peaks of temperature of 40 C and higher, challenged the grapes and their maturation. The positive aspect was that the grapes were very healthy, an essential precondition for organic production. The big heat of the summer had a break during the first week of August, with a decisive lowering of the temperature, what had a beneficial effect to the plants. The vintage 2017 can be considered a difficult one, as far as the quantity concerns, with a loss of production of about 25-30%. However, here in Camigliano, thanks to the job carried on in the vineyards during the spring and summer, and the precise selection of grapes during the harvest, we can assert that the vintage 2017 will be a very good one, as far as the quality concerns. The vinification were delicate, and the wines are expected to be fresh, intense and rich in polyphenols. The 2017 will be the first vintage officially certified organic

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

ANALYSIS: Alcool svolto(%): 14, Acidità totale (g/l.): 5,5, Acidità volatile (g/l.):0,50, SO2 Totale (mg/l.): 70, SO2 libera (mg/l.) 25, pH: 3,50, Estratto secco netto (g/l.) 31,2

DESCRIPTION: the vintage has developed frank, clean, fragrant aromas, a strong acidic shoulder that guarantees a long aging and an intense and lively color.

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

Reviews and valutations

WINE REVIEW

The 2017 Rosso di Montalcino shows immediate intensity with dark fruit aromas and sweet ripeness. This vintage is specifically linked to the warmth and softness of the fruit achieved in this hot growing season. Dark cherry, crème de cassis and black plum emerge from the bouquet. The wine is soft and simple, but it would make a great pairing partner to a burger and fries.

Monica Larner



2018



ROSSO
DI MONTALCINO
DENOMINAZIONE DI ORIGINE CONTROLLATA

CAMIGLIANO

JAMES SUCKLING.COM

WINE REVIEW

“There’s good blue fruit to this with violets, bilberries and spices. Medium body, undertones of fresh citrus and a medium-chewy finish. From organically grown grapes. Drink now.” – JAMES SUCKLING

