



# CAMIGLIANO

## Rosso di Montalcino Sheet vintage 2019 BIO

**Controlled designation of origin**

### DESCRIPTION

#### SHEET VINTAGE 2019 BIO

**CLIMATE:** The 2019 vintage, in one word, is memorable for the extraordinary quality of the product. The seasonal trend has been of great help to us, with spring rains that have allowed the creation of important water reserves in the soil, suitable for facing a moderately hot summer and characterized by reduced rainfall. The climate, in the first half of the year, was more rigid and humid, and slightly delayed the vegetative cycle of the vine. The summer was hot but fairly regular, with no particular heat peaks or abundant rainfall. The month of September was characterized by fantastic weather, mild temperatures and large temperature fluctuations, little rainfall, which allowed the perfect phenolic ripening of the grapes. This produced slow fermentations, during which there was a large extraction of color, with very good acidity, integrated with an important polyphenolic component, ensuring complexity. The Brunellis present very balanced analytical data with peaks in value relating to anthocyanins and polyphenols. In general, all are very complex, large, with the structure that does not dominate the balance, and where the acidity is marked, despite a not low alcoholic component. This is mainly due to the perfect ripening conditions of the grapes that arrive in the cellar

**CLASSIFICAZIONE CONSORZIO DEL BRUNELLO:** 5 stars

**HARVEST:** : end of September

**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(%): 14,50, Acidità totale (g/lt.): 5,4, Acidità volatile (g/lt.):0,45, SO2 Totale (mg/lt.): 60, SO2 libera (mg/lt.) 20, pH: 3,50, Estratto secco (g/lt.) 30

**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

[JAMESUCKLING.COM](http://JAMESUCKLING.COM)

WINE REVIEW

Dried cherries, tobacco and herbs on the nose. It's medium-bodied with firm, chewy tannins. Savory and rustic with some bitter peel notes on the finish. From organically grown grapes.

90



2018



ROSSO  
DI MONTALCINO  
DENOMINAZIONE DI ORIGINE CONTROLLATA

CAMIGLIANO



Silver Medal

Silver  
Medal



PREMIO PREZZO QUALITA' GUIDA BEREbene 2022



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