



# CAMIGLIANO

## Rosso di Montalcino Sheet vintage 2021 BIO

### **Controlled designation of origin**

#### **DESCRIPTION**

##### **SHEET VINTAGE 2021 BIO**

**CLIMATE:** The 2021 vintage began with excellent climatic conditions and water resources for the summer.

In April there was an anomalous and late frost which affected the quantity of the grapes, but then the spring was balanced, with the right rainfall alternating with days of intense sunshine.

After a rather hot summer, in the second fortnight of August there were 2 rainy events that gave breath and water reserves to the grapes for a balanced ripening.

The low quantity had a positive effect on the quality of the grapes that arrived at the harvest with a perfect degree of ripeness, a concentration of polyphenols and an excellent component of finesse.

The aromas are intense and the tannins elegant. As often happens when the climatic conditions are difficult, the human factor is essential, and the attention in the vineyard is reflected in the products obtained.

The 2021 vintage will be characterized over time by the balance of the wines and their predisposition to aging.

**HARVEST:** : end of September

**GRAPE:** 100% sangiovese grosso

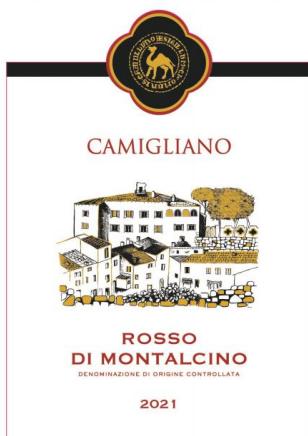
**VINIFICATION:** : Light pressing fermentation in stainless steel at controlled temperature, maceration on the skins for 8-10 days

**AGEING:** 6 months in French and Slavonian wood casks from 35 to 60 HI then 3-4 months in bottle  
**PRODUCTION:** 40.000 bottles

**ANALYSIS:** Alcool svolto(%): 14,72, Acidità totale (g/l.): 5,9, Acidità volatile (g/l.):0,46, SO2 Totale (mg/l.): 50, SO2 libera (mg/l.) 21, pH: 3,50, Estratto secco (g/l.) 29,9

**DESCRIPTION:** this wine is very respectful of the vintage and clearly recalls the typicality of Sangiovese di Montalcino. In fact, the notes of ripe fruit and flowers (such as violet) interface with the savory sensations in a perfect balance; the tannins are smooth and pleasantly accompany the length of the finish.

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



## Reviews and valutations

WINE REVIEW

The organic Camigliano 2021 Rosso di Montalcino (with 30,000 bottles released) offers hot-vintage aromas of ripe fruit, dried cherry, licorice and black olive. The effect is on the heavy side. You taste the grape skins, and the wine reveals a raw and authentic side to Sangiovese. It finishes with crispness and hints of spice.

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## Wine Spectator

WINE REVIEW

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A racy, fruity red, revealing cherry, currant, graphite and leafy underbrush flavors. Delivers dusty tannins on the finish, where a whisper of fruit peeks through. Drink now through 2028. 5,800 cases made, 1,000 cases imported.

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## vinous

WINE REVIEW

Drinking Window

2024 - 2027

Dusty rose, peppery herbs and wild strawberry form a spicy bouquet as the 2021 Rosso di Montalcino opens in the glass. Soft and with a pretty inner sweetness, this balances tart wild berry fruits and saline mineral tones over a core of brisk acidity. The 2021 leaves a tart tinge that puckers the cheeks as sage and lavender notes slowly fade.

- By Eric Guido on November 2023

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WINE REVIEW

Bark, dried mushrooms, cherry stones and pomegranates on the nose. Juicy and savory with a medium body, chalky tannins and rustic, easy finish. From organically grown grapes. Drink now.

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