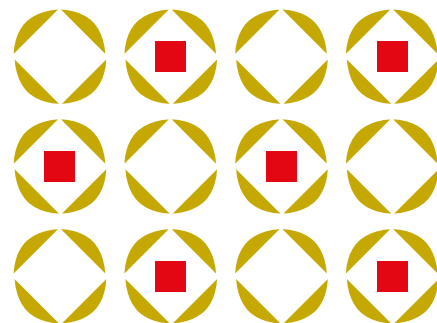


CONTE DI CASTIGNANO



BRUNELLO DI MONTALCINO DOCG 2019



Name and appellation:

Brunello di Montalcino DOCG - Conte di Castignano

Grape varieties:

100% Sangiovese.

Geographical origin: our vineyards are located in the northeastern area of the territory of Montalcino, the newest area of the appellation: here, the exposure and particular position provide natural relief from the area's high summer temperatures. The medium clay soil, rich in limestone and extensive tuff areas, is ideal for growing Sangiovese and expressing its distinctive elegant character.

Training system: spurred cordon.

Planted: 2015.

Density: 5.500 vines per hectare.

Yield: 1 kg per vine.

Harvest: manual, with scrupulous selection of the clusters.

Vinification: the destemmed grapes are crushed with light breaking of the berries. Fermentation is carried out in temperature-controlled stainless steel tanks at 26°C/28°C. Maceration lasts 30 to 40 days, depending on the vintage. After racking, the wine undergoes malolactic fermentation in wood to reach the refinement stage.

Refinement: 24 to 36 months in French and/or Slavonian oak, depending on the characteristics of the different batches of wine. The bottled wine ages for at least another 6 months.

Tasting notes: a rich and elegant Brunello that boasts a brilliant ruby-red color, with garnet-hued highlights. On the nose, it is intense, with distinct overtones of ripe cherry, strawberry, and prunes that blend beautifully with the more subtle hints of licorice and tobacco. Broad and heady on the palate, with a mouthfeel marked by a firm tannic texture well-balanced by a pleasing acidity. Great aging potential and persistence.

Suggested pairings: splendid with a variety of dishes, starting with traditional Tuscan pasta courses - such as tortelli alla Mugellana with meat ragout, picci with sausage and mushroom, and pappardelle with boar ragout. Excellent served with game, braised meats, roast lamb, and seasoned and blue cheese.



Aging capacity:
over 20 years



Serving temperature:
16°C in summer, 18°C in winter.



Red



750 ml



14%