



CASTELGIOCONDO BRUNELLO 2013

Denomination **Brunello di Montalcino DOCG**

Description CastelGiocondo is produced from an uncompromising selection of the finest Sangiovese grapes, in a vineyard whose ideal elevation, well-drained soils, and southwest-facing exposure yield all of the qualities that converge to produce the finest expression of this noble grape variety. It is an elegant, well-balanced wine of magnificent structure.

Vintage Report The 2013 growing season saw regular rainfall throughout spring and early summer, which helped the grapevines develop perfectly. The second half of the summer was quite warm, but without the type of heat spikes that could have compromised the grape's ripening. The ripening of the berries benefited from alternating warm days and cool nights, producing ripe grapes rich in phenolic substances – e.g. anthocyanins and tannins – whilst preserving their delicate aromas.

TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyard location: CastelGiocondo Estate, Montalcino

TECHNICAL INFORMATION

Variety **100% Sangiovese**

Alcohol by volume **14,5%**

Length of maceration on the skins **30 days**

Malolactic fermentation **Immediately done after the alcoholic fermentation**

Maturation method **Slavonian oak casks and in French oak barrels**

Length of maturation **From harvest to January 1st 2018, with a minimum of 2 years in wood and 4 months in bottle**

Bottle formats **375ml, 750ml (Bottle), 1.5l (Magnum), 3l (Double Magnum)**

Tasting Notes **Intense ruby red in colour, the wine expresses clearly defined aromas of raspberry and red summer fruits, further enriched by elegant floral violet notes. On the palate CastelGiocondo Brunello 2013 is harmonious and well-defined wine with elegant tannins and a sapid and mineral persistence. The wine has a long, lingering finish.**

Serving suggestions **Beef stews, braised meats and aged cheeses.**

AWARDS

Wine Enthusiast **96 Points - 2018**