

CAMIGLIANO

PAESAGGIO INATTESO BRUNELLO DI MONTALCINO DOCG

The wine takes his name "Paesaggio Inatteso" ("Unexpected Scenary") from a painting of Franco Fortunato, painter born in Rome in 1946, and is an homage to the 70th birthday of winery, born in 1957. A wine destined to a long ageing, with a perfect balance between alcohol and acidity, which can only be produced in those vintages characterized by a perfect vegetative development of the grapes.

TASTING NOTE



Deep red color with ruby highlights. On the nose it is intense and complex with notes of dark chocolate, maraschino cherries, red berries, liquorice, leather.

The sip is powerful and elegant at the same time, with smooth integrated tannins and a very long finish.



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FOOD PAIRINGS

Ideal with many complex dishes such as red meat, mushrooms or truffles. Excellent with aged cheeses or alone as a meditation wine.



VINEYARD & PRODUCTION INFO

Vineyard location: La Magia
Vineyard size: 2 Ha
Green status: organic
Soil composition: sand, loam, clay
Training method: spurred cordon
Elevation: 320 m a.s.l.
Vines/hectare: 5,500/Ha
Exposure: East, Northeast
Age: 20 y
Harvest time: last week of September
First vintage: 2012
Production: 4,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese
Fermentation: stainless steel tanks
Maceration technique: controlled temperature for 30 days with frequent delestage
Type of aging container: Slovenian and French oak barrels
Length of aging before bottle: 30 months
Length of bottle aging: 12 months



TECHNICAL DATA

Alcohol: 15 %
Residual sugar: 0,5 g/L
Acidity: 6,19 g/L
Dry extract: 31,3 g/L



PRODUCER PROFILE

Estate owned by: Gualtiero Chezzi
Winemaker: Sergio Cantini
Total acreage of wine: 227 (92 Ha)
Winery production: 350,000
Region: Toscana



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