

PAESAGGIO INATTESO

BRUNELLO DI MONTALCINO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 2 ha
Green Status: organic
Soil composition: sand, loam, clay
Training method: spurred cordon
Elevation: 1,050 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: East/North-East
Vines age: 20 years
Harvest time: last week of September
First vintage: 2012
Production: 4,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese
Fermentation

Container: stainless steel tanks

Maceration

Technique: controlled temperature with frequent delestage

Length: 30 days

Aging

Container: barrels

Wood: Slavonian and French wood

Length: 30 months

In bottle: 12 months



TECHNICAL DATA

Alcohol: 15%
Residual sugar: 0.5 g/l
Acidity: 6.19 g/l
Dry extract: 31.3 g/l



FOOD PAIRINGS

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



TASTING NOTE

Deep red with ruby highlights.

On the nose, it is intense and complex, with notes of dark chocolate, maraschino cherries, red berries, licorice, and leather.

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

PRODUCER PROFILE

Estate owned by: Gualtiero Ghezzi

Winemaker: Michele Turchi & Carlo Ferrini

Total land under vine: 90 ha

Winery production: 350,000 bts

Region: Tuscany (Italy)



CAMIGLIANO

