



CAMIGLIANO



PRODUCER PROFILE

Estate owned by: Gualtiero Ghezzi
Winemaker: Giuseppe Caviola
Total acreage of vine: 227 (92 Ha)
Winery Production: 300, 000 bts
Region: Toscana

BRUNELLO DI MONTALCINO DOCG

WINE DESCRIPTION

The Brunello from this historic estate is made from Sangiovese Grosso cultivated on 124 acres of vineyards that produce yields far below the legal limit. Camigliano ensures this elegant Brunello embodies the terroir by utilizing carefully selected clones and selecting Sangiovese from the vineyards with the best exposition.

TASTING NOTES

Ruby red color. On the nose it is very spicy with chilies and peppers before turning to berries and strawberries. Full body, velvety tannins and flavors, as well as lightly salty undertones characterizes the palate.

FOOD PAIRING

Ideal with many complex dishes such as red meat, feathered and furry game, also accompanied by mushrooms or truffles. Excellent with cheeses such as aged tomes, parmesan, Tuscan pecorino.

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Brunello di Montalcino DOCG
Vineyard size:	50 Ha
Soil composition:	Sand, marl, clay, with fossils
Training method:	Spurred cordon
Elevation:	300 m a.s.l.
Vines/hectare:	5,500/Ha
Exposure:	South, South West
Age:	From 26 years
Harvest time:	From the beginning of October
First vintage:	1967
Production:	150,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Sangiovese grosso
Fermentation container:	Stainless steel tanks 80 - 120 Hl for 5 days (28°C)
Maceration technique:	Controlled temperature for 21-25 days with frequent delestage
Malolactic fermentation:	Spontaneous in stainless steel vats
Type of aging container:	Slavonian and French oak barrels of 60 - 160 Hl
Length of aging before bottle:	24 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14.5 %
Residual sugar:	1.2 g/L
Acidity:	4.37 g/L
Dry extract:	30.7 g/L

