

CASTELGIOCONDO BRUNELLO 2014
Brunello di Montalcino DOCG

CastelGiocondo's unique location in Montalcino, with its varied exposure and terrain – galestro, clay and Pleocene sands -, offers infinite nuances to this Brunello. A multifaceted experience that evolves over time and entices me to discover, taste and remember, again and again.

Lamberto Frescobaldi

VINTAGE REPORT :

The winter season was characterised by quite mild temperatures, unusual for the time of year. The reawakening vines were greeted with warm and sunny spring days. The cool and particularly rainy summer encouraged longer vegetative development. The second half of September was characterised by lack of rain, ample sun and significant diurnal-nocturnal temperature variations, which accelerated maturation, delivering rich grapes with aromatic, colourful and structural components.

VINIFICATION AND AGEING:

Attentive care in the vineyard combined with the typical characteristics of this unmistakable terroir led to a beautiful harvest. The Sangiovese grapes were picked by hand and underwent a scrupulous selection process once in the cellar. Fermentation took place in stainless steel vats at a controlled temperature, with frequent pressing during the first stages. The wine was then aged in wood, where it matured, becoming refined and balanced. After a period of five full years in the cellar and a further few months of maturation in the bottle, Brunello CastelGiocondo was ready to make itself known.

TASTING NOTES:

Brunello CastelGiocondo 2014 appeals first to the eye with its bright, rich ruby-red hue. On the nose, fruity notes dominate, ranging from raspberry to blackcurrant, with vague hints of blueberry. Elegant floral notes then emerge, offering striking and surprising scents of violet. Spicy tertiary notes are then released, due to the lengthy ageing process. Cinnamon, pepper and leather combine in an experience of extreme elegance, finishing on a balsamic note. The wine envelops the mouth completely and impresses with its balance, its dense tannic texture and its minerality, as well as its long, persistent finish.

Roberto Menici

FORMATS: 375ml, 750ml (Bottle), 1.5l (Magnum), 3l (Double Magnum)

