



CASTELGIOCONDO BRUNELLO 2014

Denomination **Brunello di Montalcino DOCG**

Description 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.

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.

TECHNICAL INFORMATION

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

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.

AWARDS

Decanter Silver Medal - 2019

JamesSuckling.Com 92 Points - 2019

Wine Spectator 90 Points - 2019