

# CAMIGLIANO

## BRUNELLO DI MONTALCINO DOCG

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 NOTE



Ruby red color.

On the nose it is very spicy with chiles and peppers before turning to berries and strawberries.

Full body, velvety tannins and flavors, as well as lightly salty undertones characterizes the palate.



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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: Brunello di Montalcino DOCG

Vineyard size: 50 Ha

Green status: organic

Soil composition: sand, marl, clay

Training method: spurred cordon

Elevation: 300 m a.s.l.

Vines/hectare: 5,500/Ha

Exposure: South, Southwest

Age: 10-30 y

Harvest time: first week of October

First vintage: 1967

Production: 200,000 bottles



### WINEMAKING & AGING

Varietal composition: 100% Sangiovese Grosso

Fermentation: stainless steel tanks

Maceration technique: controlled temperature for 21 days with frequent delestage

Type of aging container: Slovenian and French oak barrels

Length of aging before bottle: 24 months

Length of bottle aging: 12 months



### TECHNICAL DATA

Alcohol: 14,5 %

Residual sugar: 1,2 g/L

Acidity: 5,9 g/L

Dry extract: 30,7 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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