CASTELLO GIULIO

Castello Giulio, Brunello di Montalcino 2020

Brand: Castello Giulio
Wine Name:Brunello di Montalcino
Vintage: 2020
Classification: DOCG
Type of wine: Red Dry
Vine: Sangiovese 100%
Location of the cultivated areas: Montalcino
Disposition: South – South/West
Altitude: from 400 to 480 m above sea level
Characteristics of the cultivated soil: composed mainly of the elements of silicates and limestone with the presence of minerals. It has a rude structure and is characterized by the presence of rocks (stony soil).
Form of cultivation: spurred cord and guyot
Density of planting: around 4800 stems/hectare
Age of vineyards: from 20 to 30 years
Production per hectare: 50 quintal/hectare
Period of grape harvesting: first decade of October
Method of harvesting: manual
Wine-making: fermentation at a controlled temperature (max 24/26°C). Maceration in stainless steel bowls with continuous mixing.
Seasoning: min 30 months in French oak barrels.
Refining in bottles: min 4 months
Type of bottles: classic Bordeaux
Alcohol content: 14.5%
Best temperature for serving: 16/18 C.
Alcohol Content: 14,5%

Organoleptic Characteristics:
Colour: ruby red closer to pomegranate, after some years acquires a tint of amber.
Aroma: complex intensive and elegant bouquet with scent of undergrowth and predominance of violet and musk.
Taste: blackberry and dried cherries tones, dry but not much with polished tannins. Lively, harmonious and lingering.

Gastronomical Complements:
A perfect complement to red game meat, roasted or barbecued, and to the well-seasoned first course in accordance with italian tradition. It's a perfect complement to cheeses with a strong taste (pecorino, parmigianoreggiano, cheeses of alpine meadows etc).