



BRUNELLO DI MONTALCINO 2020

Brunello Di Montalcino, Italy

ABOUT TENUTA CASTELGIOCONDO

Located in Montalcino, CastelGiocondo has been in the Frescobaldi family since its purchase in 1989 and produces classic wines of power and longevity. Vittorio Frescobaldi began working as the estate's agronomist in 1973, though the history of this ancient stronghold stretches back to the 12th century, when it was built to defend the road from Siena to the sea.

THE WINE

CastelGiocondo Brunello di Montalcino DOCG is crafted from a blend of diverse soils, producing a wine with great complexity that evolves over time. The estate's ideal conditions—southwest-facing vineyards, altitudes of 300-400 meters, and well-drained soils—create the perfect environment for Sangiovese. The wine has a bright ruby-red color and an aromatic bouquet of red fruits like raspberry, blackcurrant, and pomegranate, with floral notes of violet and rose. Spicy hints of white pepper, star anise, and toasted nuances complement the dense tannins and mineral fini

TECHNICAL INFORMATION

VARIETY: 100% Sangiovese Grosso

VINEYARD: Clay, sand and schist soils; vineyards are exposed to the southwest from 300-400 meters above sea level

WINEMAKING: Hand-sorted, then fermented in stainless steel with frequent pump-overs during the early stages of fermentation

AGING: Four years in large wooden barrels, minimum one year in bottle

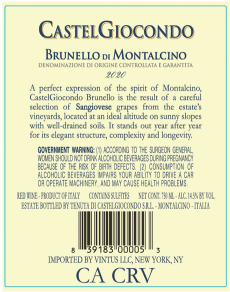
ALC. BY VOL.: 14.5%

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PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

ESTATE BOTTLED: Yes

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SRP: $

UPC: NO UPC CODE

SCC: 58002366209261