

2006 Castelgiocondo Brunello

Brunello di Montalcino DOCG

100% Sangiovese



Castelgiocondo

On a hillside in Montalcino lies CastelGiocondo, an ancient fortress built in 1100 to defend the road between Siena and the sea. The area is well-suited to the production of great red wines, particularly Brunello di Montalcino, which has been produced at CastelGiocondo since the late 1800s.

2006 Vintage

The 2006 harvest was of particularly fine quality, thanks to an outstanding growing season. Mild weather marked the spring months, with infrequent rains and no heat stress on the vines, promoting the development of healthy fruit. Late May witnessed a sudden drop in temperatures, slightly slowing the growth cycle and resulting in loose, healthy clusters. July's temperatures were high, while August was cool, with average rainfall. This variation in temperatures ensured intense, complex aromatics, as well as even ripeness and good balance in the grapes.

“ ★ ★ ★ ★ ★ ” 2006 designated as a five star “Exceptional” vintage, the top vintage rating by the *Consorzio del Vino Brunello di Montalcino*

Tasting Notes

The 2006 Castelgiocondo Brunello exhibits layered aromas of wild blackberry, red currant and sour cherry, closely followed by floral notes of sweet violets and spicy characters of black pepper, clove and tobacco leaf. Cocoa, roasted espresso bean, vanilla and a slight mineral character add to the complexity of the nose. The palate exhibits a velvety mouthfeel, bright, crisp flavors, and noticeable tannins, with all of the components in fine balance. Fruit-driven flavors dominate the long finish.

