



CASTELGIOCONDO BRUNELLO 2021

Brunello Di Montalcino DOCG, 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 is a unique place in Montalcino, where the diverse exposures and soils (galestro, clay and Pliocene sand) create a beautifully layered Brunello. With complex notes that evolve over time, there is always something new savor.

TECHNICAL INFORMATION

VARIETY: 100% Sangiovese

VINEYARD: A great diversity of soils including clay, sand and schist, make the estate's wines a full expression of Montalcino's terroir.

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

VINTAGE: The 2021 Montalcino vintage brought a cold spring, a hot, dry summer, and late-season rains, yielding structured, age-worthy wines with balance, freshness, and depth.

AGING: Extended aging in wood and in bottle before release, according to DOCG guidelines.

ALC. BY VOL.: 14.5%

PRESS

95	94	94	93
James Suckling	Wine Spectator	Vinous	Jeb Dunnuck

"Very attractive aromas of red cherries, mushrooms and flowers follow through to a medium body with firm and integrated tannins and a vivid, subtle, fruity finish. A lovely young Brunello that you can enjoy now or age for many years to come."

-James Suckling, James Suckling

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PACKAGE SPECS

PACK: 6x750ml C
CLOSURE: Cork
PALLET: 12x7 (84)
CASE DM.: 12.2x9.84x7.09 in
CASE WEIGHT: 19 lb
BTL DEPTH: 3.07 in
BTL HEIGHT: 11.85 in
BTL WEIGHT: 3.17 lbs

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SRP: $89

UPC: NO UPC CODE

SCC: 58002366209261