



# CAMPO DEL DRAGO BRUNELLO DI MONTALCINO

## DOCG BRUNELLO DI MONTALCINO

*It is the most elegant and complex expression of the Sangiovese grape. It comes from grapes from the area of Capanna characterized by an excellent exposure and great features of the soil and of the climate. This wine has great power and personality, a perfect combination between tradition and innovation.*



**Production area:** Brunello di Montalcino Campo del Drago is made with the grapes collected from a single vineyard (Cru) located in the area of the property named Capanna, that features a “terroir” of great complexity

**Type of soil:** the vineyards in the area of Capanna lies at an altitude of 350 m above sea level facing south. The soil is characterized by the predominant presence of “galestro” stones with layers of clay and sandstone. This area is very suited to the production of Sangiovese. In this area the influence of the sea is very present, with hot, dry summers and constant winds that remove moisture.

**Grapes:** 100% Sangiovese.

**Vineyard:** density of 4,500 plants per hectare. The yield of grapes into wine, stood at 25 hl, with an average production of 40 quintals per hectare.

**Vinification:** the grapes are hand harvested and transported to the winery in small boxes of 20 Kg. A careful selection (made by hands) of the cluster and the berry is done before pressing. The filling of the tanks of wine is done only with the force of gravity, without using mechanical means. Alcoholic fermentation lasts for 18 days at a constant temperature of 28 ° C.

**Maturation and aging:** after the malolactic fermentation the Brunello di Montalcino Campo del Drago is transferred to French oak barriques (30% new oak barrels, 70% barriques of first and second passage). The aging wooden lasts for two years provided by the regulations. The elevation of this wine requires a further, very long aging in bottle (36 months) before releasing on the market.

**Tasting notes:** A wine of great personality, intense ruby red color, the nose is broad and persistent, with particular notes of red berries well blended with delicate spicy notes from the wood. Its taste is complex, very rich, warm and pleasantly enveloping.

**Serving suggestions:** excellent with red meats and game.

**Available Vintages and Rating:** 2004: ★★★★★ 2005: ★★★★★

**Yearly production:** 2004: 5.800 0,75 liters bottles  
2005: 6.600 0,75 liters bottles