



CASTIGLIONE DEL BOSCO

Extends almost 5,000 acres, 150 of which are dedicated to vineyards while the rest are forest land and other types of agriculture. It is one of the most prominent producers in Montalcino, both for the 400 year history and for its size. Since 2003, it has been owned by Massimo Ferragamo, who fell in love with the estate, its splendidly isolated woods, and its majestic ridges. Situated in the Val d'Orcia, a UNESCO World Heritage Site since 2004, the property is enshrined in its Renaissance-parceled landscape that now houses 23 suites in buildings retrofitted into an authentic medieval village.



CECILIA LEONESCHI WINEMAKER

Cecilia joined the estate in 2003 with the Ferragamo family. According to her philosophy, great wines are produced by a union between passion for viticulture and an in-depth understanding of agriculture. Cecilia also believes that organic viticulture and winemaking are key to creating wines of great quality that are authentic to and harmonious with a specific location.

WINEMAKING

- Handpicked and sorted in the vineyards with a second sorting in the winery
- 18 days indigenous temperature-controlled ferment in stainless tanks to allow for natural expression of fruit
- Gravity-fed microvinification based on specific vineyard plots
- Aged in 100% barrique for 24 months (30% new)

CAPANNA VINEYARD

- Certified organic in 2016
- 42 hectares of south-facing clay shale and gravel-pebble soil (galestro) at 350m
- High density planting of 4500-5600 vines per hectare to limit vigor
- Guyot training with modest pruning to encourage small bunches and low vigor which lend themselves to healthier plants and fruit
- Organic methods include minimal use of copper and sulphur
- Biodiversity to include herbs and flowers between the rows and as cover crop to limit erosion, retain soil humidity and then to be used for green compost
- Additional compost created with the use of winery by-products like vine cuttings, spent skins, pulp and manure
- Minimal use of machinery to avoid soil compaction and promote a healthy amount of oxygen in the soil

THE 2016 VINTAGE

A mild winter and spring with higher than average minimum temperatures. This led to a slight advance in budding and a beautiful vegetative expression of the vines. The summer was cool and mild, slowing down the ripening which continued at a steady pace. Ripe tannins, richness in color and good acidity have therefore characterized the Sangiovese. The harvest began slightly earlier and ended in mid-October.



PRESS

BRUNELLO DI MONTALCINO 2016

JAMESUCKLING.COM 

99 pts.

#2 Top 100 Wines of Italy 2020

The complexity and beauty to this is really something with cherry, walnut, tobacco and cigar-box character. Sweet cherries. It's full-bodied and deep with super intensity and power. Layered and beautiful. Really refined tannins. *November 2020*

[Decanter](#)

97 pts.



[vinous](#)

95 pts.

WINE ADVOCATE

94 pts.