



Brunello di Montalcino D.O.C.G. CAMPO DI MARZO 2018



Production area The communal territory of Montalcino.

Exposure vineyards and altitude: south / 350- 400 mt over the sea.

Vines and vineyards growing system: spurred cordon with 4000 plants for hectare.

Average age of the vines: 20 years.

Maximum yield of grapes: 55 quintal for hectare.

Grapes variety: Sangiovese 100%.

Grape harvesting time: end of September, beginning of October.

Wine-making: stainless steel containers of 80 hl. with temperature control at a maximum of 28° C., for 25 days of which 3 for pre-fermentation steeping at 15° C.

Malolactic fermentation: complete

Ageing: 36 months in French oak casks of 10 hl. each.

Alcohol grade: 14,5%.

Matching: red meat, games and aged cheese. It is also considered the perfect wine to drink in front of fire place while relaxing.

Serving temperature: 60,8-64,4F / 16-18C° after being settled. For an old wine it is wise to decant it into a decanter so that it can breathe and be savored in complete purity.

TECHNICAL DATAS

Parametro Metodo	U.M.	Risultato	Incertezza	LOQ	Limiti		Rif.Limite
					Inf	Sup	
Titolo alcolometrico volumico effettivo <i>OIV-MA-AS312-01 Met B 2021</i>	ml/100ml	14,85	±0,14	0,05			
Glucosio + Fruttosio <i>OIV-MA-AS311-02 R2009</i>	g/l	< LOQ		0,5		4	DM del 03/08/2015 - Pubbl. sul sito uff. del Mipaaf
Titolo alcolometrico volumico totale <i>OIV-MA-AS312-01 Met B 2021 + OIV-MA-AS311-02 R2009</i>	ml/100 ml	14,88	±0,14	0		12,5	DM del 03/08/2015 - Pubbl. sul sito uff. del Mipaaf
Estratto secco totale <i>OIV MA-AS2-03B R2012</i>	g/l	32,5	±1,5	0		100	
Estratto non riduttore <i>OIV-MA-AS2-03B R2012 + OIV-MA-AS311-02 R2009</i>	g/l	32,1	±1,5	0		26	DM del 03/08/2015 - Pubbl. sul sito uff. del Mipaaf
Acidità totale <i>OIV MA-AS313-01 R2015</i>	g/l	5,9	±0,2	0		5	DM del 03/08/2015 - Pubbl. sul sito uff. del Mipaaf
Acidità volatile <i>OIV MA-AS313-02 R2015</i>	g/l	0,54	±0,06	0,05		1,2	Reg. CE 606/09- All I C
Anidride solforosa libera <i>OIV MA-AS323-04B R2009</i>	mg/l	22	±5	5			
Anidride solforosa totale <i>OIV MA-AS323-04B R2009</i>	mg/l	88	±11	10		150	Reg. CE 606/09- All I B punto A



Operator Code n° 37031 CB Code n° IT-BIO-015

EAN/UPC code 8052432770350
EAN/SCC code (6 bottles)
Bottle 750 ml
Case 6 bottles
Pallet configuration 100 cases = 600 bottles
Case weight 8,50 kg
Case dimensions (HxWxD) 17x32x25 cm

TASTING NOTES

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IL VALENTIANO BRUNELLO DI MONTALCINO CAMPO DI MARZO 2018

Attractive nose of sour cherries, cardamom, iodine, kelp and orange peel. It's savory and succulent, with a medium body and firm, fine tannins. Excellent freshness and balance. From organically grown grapes. Drink from 2024.

Antonio Galloni
vinous

2018 Brunello di Montalcino Campo di Marzo

Producer: Fabiano Ciacci Il Valentiano
Release Price: \$49
Color: Red
Eric Guido, October 2022
Drinking Window: 2024 - 2030

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Dusty dried flowers, Ceylon cinnamon and mocha-tinted black cherries form an alluring display as the 2018 Brunello di Montalcino Campo di Marzo opens in the glass. While I crave a bit more energy, this is silky smooth with pretty inner florals resonating above a core of dark red fruits. The 2018 finishes long with a subtle staining of fine tannins and a dusting of cocoa that slowly fades.

Gardini Notes.com
THE WINE KILLER



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Brunello di Montalcino DOCG
Campo di Marzo 2018
IL VALENTIANO

DATE OF REVIEW: 10/2022
LUCA GARDINI