FRESCOBALDI
TOSCANA

CastelGiocondo 2005



Formati

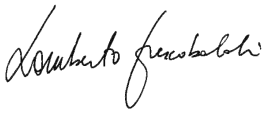
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CastelGiocondo 2005

Brunello di Montalcino DOCG

CastelGiocondo is produced from an uncompromising selection of the finest Sangiovese grapes, in vineyards whose ideal elevation, well-drained soils, and southwest-facing exposure yield all of the qualities that converge to produce the finest expression of this ancient grape variety. It is an elegant, well-balanced wine of magnificent structure.



Climatic trend

After a fluctuating growing season that required attentive vineyard supervision, particularly in certain areas, this year's was a fine harvest indeed. The superb quality of the grapes was a reward for careful the work and good management decisions throughout the season. In vineyards characterised by deep, well-drained soils, special attention was given to the vines with a generous leaf pulling process and as a result, the grapes are in very good condition. A mild spring and cool summer months pushed veraison back to the first week in August, with harvest starting 15 days later than average in recent years.

Technical notes

Origin: Castel Giocondo Estate, Montalcino
Wine Variety: Sangiovese 100%
Alcohol content: 14%
Maceration Time: 32 days
Malolactic Fermentation: Immediately done after the alcoholic fermentation
Ageing containers: Slavonian oak casks and in French oak barrels
Ageing time: from harvest to January 1st of the following 5th year, after having spent a minimum of 2 years in wood, and 4 months in the bottle

Tasting notes

The wine appears a garnet-edged, deep ruby red, notably luminous and vibrant. A multi-layered, rich nose first offers a broad array of aromas, including wild red berry, and darker-fleshed fruit such as dried plum, blackcurrant, and blackberry, nicely lifted by subtle hints of sweet violets, dogwood blossom, vanilla and other spices. Last to emerge are pungent nuances of roasted espresso bean, cocoa powder, and tobacco leaf. The palate is alcoholically warm, with a velvety mouthfeel, while a lively acidity and tasty, fine-grained tannins contribute to an exemplary balance. Subtle fruit notes enrich a very long-lingering finish.

Wine pairing: Beef stews, braised meats and aged cheeses.

Awards

The Wine Advocate: 91 points
Wine Spectator: 90 points
Wine Enthusiast: 92 points
The Wine Advocate: 91 points
JamesSuckling.Com: 92 Points