FRESCOBALDI
TOSCANA

CastelGiocondo 2006

Formati

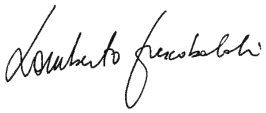
0,375 l, 0,75 l, 1,5 l, 3 l

FRESCOBALDI
TOSCANA

CastelGiocondo 2006

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

The harvest looked immediately very encouraging, since the growing season had been so favourable. The spring months brought temperate conditions, with little rain and no heat stress; this in turn contributed substantially to sound, healthy fruit. At the end of May there was a sudden drop in temperatures; although it did no damage, the vine growth process was slowed and fruit set affected negatively. The result was looser clusters, with fewer grapes, but the clusters were healthier. July brought high temperatures, but August turned cool, with moderate rainfall, temperature phenomena that ensure, in both red and white grape varieties, excellent concentrations of aromatic compounds, both intense and complex. Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine structure.

Technical notes

Origin: Castel Giocondo Estate, Montalcino
Wine Variety: Sangiovese 100%
Alcohol content: 13,50%
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 luminous, garnet-rimmed ruby, deep and rich. The bouquet is notably complex, initially releasing emphatic notes of wild blackberry, redcurrant, and sour cherry, closely followed by floral notes of sweet violets and a parade of spicier impressions--black pepper, clove, tobacco leaf, cocoa powder, roast espresso bean, and vanilla. Concluding this aromatic array are tasty hints of mineral, gunflint, and balsam. The palate shows great warmth and a velvety mouthfeel, bright, crisp flavours, and noticeable tannins, with all of the components in fine balance. A generously fruit-edged finish is nearly endless.

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

Awards

Wine Enthusiast: 93 Points
JamesSuckling.Com: 95 Points
Wine Enthusiast: 94 points
Wine Spectator: 93 points