FRESCOBALDI
TOSCANA

CastelGiocondo 2007



Formati

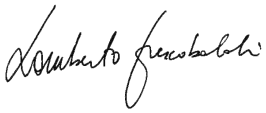
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CastelGiocondo 2007

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 2007 harvest concluded on October. Overall high quality of the fruit brought in resulted in an excellent vintage as well. The first grapes demonstrated that the 2007 harvest was to be outstanding, the natural culmination of a good growing season. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines.

Technical notes

Origin: Castel GiocondoEstate, Montalcino
Wine Variety: Sangiovese 100%
Alcohol content: 14,50%
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

CastelGiocondo Brunello di Montalcino presents a clear ruby red with garnet highlights. Pronounced notes of blackberry elegantly accompanied by floral notes such as violet. The nose is complex and well-blended: spicy notes of black pepper and clove, tobacco and leather, and “jus de viande” reflect well the evolution of the wine. Resonating tannin textures, mellow structure with a long and elegant finish.

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

Awards

JamesSuckling.Com: 94 points
Wine Enthusiast: 95 points
I vini di Veronelli: 93 Points