


FRESCOBALDI
TOSCANA

CastelGiocondo 2008



Formati

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

CastelGiocondo 2008

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 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average. Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes, particularly for Sangiovese and Merlot. In July and August, however, generous sunlight and warm temperatures in Tuscany partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties, with Sangiovese in the lead. This mild, sunny weather continued through the harvest period; the absence of rain (it rained only one day during harvest) meant that the cellars were able to carry out operations with ease, including the estates of Castelgiocondo.

Technical notes

Origin: CastelGiocondo Estate, 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 2008 is a clear ruby-red colour with garnet highlights. Mature fruit emerges on the nose such as plum and blackberry with floral notes of violet. Fully evident are the spicy perfumes among which black pepper, cloves and nutmeg prevail and are followed by clean hints of flint and leather. Entry on the palate reveals a dense tannin texture, fresh and mellow, the incarnation of the classic style of the Brunello from Castelgiocondo.

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