FRESCOBALDI
TOSCANA

CastelGiocondo 2009



Formati

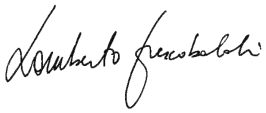
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CastelGiocondo 2009

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 balance sheet is strikingly positive, particularly regarding the outstanding quality level of the fruit harvested. Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality. Favourable growing conditions made it possible to bring into the cellars optimally-ripened grapes with good acid levels and complex aromatics

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 Brunello 2009 is a lively, luminous ruby -red colour with vermillion highlights. The nose offers a melange of berries, among which, blackberry dominates with floral notes of violets. Spicy black pepper and cardamom, followed by fresh notes of juniper, and toasted coffee and hazelnuts. The texture is dense withelegant tannins, full bodied. The finish is very long and warm; spicy notes are joined by equally intense fruity notes.

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

Awards

JamesSuckling.Com: 94 Points
JamesSuckling.Com: 94 Points - TOP 100 Toscana