

CastelGiocondo 2010



Formati

0,375l – 0,750l – 1,5 Magnum – 3,0 Double Magnum – 5,0 Jeroboam

CastelGiocondo 2010

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 2010 harvest concluded on October 20. Spring 2010 was marked by frequent rainstorms, which made life difficult for the viticulturalists with regard to vineyard operations and anti-fungal efforts, but the rain also had the benefit of building up groundwater reserves. The summer months experienced a rather even alternation of decent rains and sunny days. September brought ideal conditions, with cool nights and warm, sunny days right through to the end of the harvest. The upshot was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels.

Technical notes

Origin: CastelGiocondo Estate, Montalcino

Wine Variety: Sangiovese

Alcohol content: 15%

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

“Aromas of warm stones, dark fruits and walnuts follow to a full body, soft tannins and a savory finish. This shows ripe fruit and salty undertones that give it a wonderful juiciness. It's dense and tight now but will give so much pleasure in the future. Best ever from here. Drink or hold” James Suckling: 97 points

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

Awards

JamesSuckling.Com: 97 Points

The Wine Advocate: 94 Points

Joe d'Angelo International Wine Report: 95 Points

Wine Spectator: 93 Points