FRESCOBALDI
TOSCANA

CastelGiocondo 2011



Formati

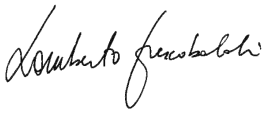
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CastelGiocondo 2011

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 2011 season started according to norm, with abundant rains and mild temperatures in the spring and warm temperatures in the first part of the summer, which ensured that the grapes arrived at veraison in optimum condition. Temperatures rose in the latter part of August, which gave Sangiovese remarkable ripeness: at harvest, the grapes were impressively concentrated, intensely coloured, and sound and healthy.

Technical notes

Origin: CastelGiocondo Estate, Montalcino
Wine Variety: Sangiovese
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

The wine appears a rich ruby red, then releases clean-edged aromas of raspberry and pomegranate, enriched by graceful floral notes. All components are beautifully balanced on the palate, with glossy, elegant tannins and a full-flavoured, long-lingering finish with a delicious minerally tang.

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

Awards

JamesSuckling.Com: 93
Wine Spectator: 91 Points
Vinous: 91 Points
The Wine Advocate: 91 Points
Decanter: Gold Award
Falstaff: 91 Points
Wine Enthusiast: 92 Points