


FRESCOBALDI
TOSCANA

CastelGiocondo 2012



Formati

Half Bottle (0,375 l), Bottle (0,75 l), Magnum (1,5 l), Double Magnum (3,0 l), Imperiale (5,0 l)

CastelGiocondo 2012

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 growing season was noteworthy for the high temperatures and limited rainfall during the summer months as well as the particularly dry seasons, all of which encouraged a harmonious development of the grapes. Although the harvest was quite long, our grapes remained in perfect health throughout, the first important step for the production of good wine. The sunlight and warmth of 2012 give CastelGiocondo wines extraordinary potency and richness.

Technical notes

Origin: CastelGiocondo Estate, Montalcino

Wine Variety: Sangiovese

Alcohol content: 14,5%

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 2017, after having spent a minimum of 2 years in wood, and 4 months in the bottle

Tasting notes

An intense ruby red in colour, the wine expresses itself through clearly defined aromas of raspberry and pomegranate, which are further enriched by elegant floral notes. In the mouth, the CastelGiocondo Brunello 2012 is harmonious and well-defined wine with elegant tannins and a sapid and mineral persistence.

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

Awards

JamesSuckling.Com: 93 Points

International Wine Report: 93 Points

The Wine Advocate: 92 Points