FRESCOBALDI
TOSCANA

CastelGiocondo 2013



Formati

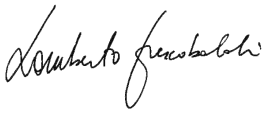
375ml, 750ml (Bottle), 1.5l (Magnum), 3l (Double Magnum)

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Brunello di Montalcino DOCG

CastelGiocondo is produced from an uncompromising selection of the finest Sangiovese grapes, in a vineyard whose ideal elevation, well-drained soils, and southwest-facing exposure yield all of the qualities that converge to produce the finest expression of this noble grape variety. It is an elegant, well-balanced wine of magnificent structure.



Climatic trend

The 2013 growing season saw regular rainfall throughout spring and early summer, which helped the grapevines develop perfectly. The second half of the summer was quite warm, but without the type of heat spikes that could have compromised the grape's ripening. The ripening of the berries benefited from alternating warm days and cool nights, producing ripe grapes rich in phenolic substances – e.g. anthocyanins and tannins - whilst preserving their delicate aromas.

Technical notes

Origin: CastelGiocondo Estate, Montalcino
Wine Variety: 100% Sangiovese
Alcohol content: 14,5%
Maceration Time: 30 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 2018, with a minimum of 2 years in wood and 4 months in bottle

Tasting notes

Intense ruby red in colour, the wine expresses clearly defined aromas of raspberry and red summer fruits, further enriched by elegant floral violet notes. On the palate CastelGiocondo Brunello 2013 is harmonious and well-defined wine with elegant tannins and a sapid and mineral persistence. The wine has a long, lingering finish.

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

Awards

Wine Enthusiast: 96 Points
Wine Spectator: 93 Points
Mundus Vini: Gold Medal
Decanter: 91 Points
JamesSuckling.Com: 95 Points