FRESCOBALDI
TOSCANA

CastelGiocondo 2015



Formati

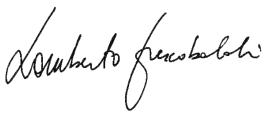
375ml, 750ml (Bottle), 1.5l (Magnum), 3l (Double Magnum)

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Brunello di Montalcino DOCG

CastelGiocondo's unique location in Montalcino, with its varied exposure and terrain - galestro, clay and Pleocene sands - offers infinite nuances to this Brunello. A multi-faceted experience that evolves over time and entices us to discover, taste and remember, again and again.



Climatic trend

The CastelGiocondo Sangiovese vines sprouted in the first week of April and continued to grow well, taking advantage of the abundant water reserves left over from 2014 and the normal levels of rain that fell in winter 2015. During the spring and early summer seasons, the weather was dry and sunny, supporting the even growth of the vines. July was very warm and dry with temperatures 5°C higher than the norm. Thanks to our established agronomic practices, such as tilling the land in autumn, green manure sowing and canopy management, the vines were not overly affected by the high July temperatures. In the first week of August, two significant rain showers brought some respite for the plants, reducing temperatures and allowing aromas, anthocyanins and essential tannins to condense.

Vinification and ageing

The great care taken in the vineyard, together with the typical characteristics of this unmistakable terroir, resulted in an outstanding harvest. The Sangiovese grapes were picked by hand and carefully selected after arriving in the cellar. Fermentation took place in stainless steel tanks at a controlled temperature with frequent pump-overs, particularly during the early stages. The wine was then aged in wood containers, where it was able to mature, ripen and develop balance. Five years after the grapes were picked, and only after another period spent ageing in the bottle, CastelGiocondo Brunello is now ready to be placed on the market.

Tasting notes

Brunello CastelGiocondo 2015 first appeal to the eye with its deep ruby red colour. On the nose expresses itself with aromas of berries and sour cherry under spirit. Cinnamon, tobacco, mint and tea leaves combine in a range of aromas really complex, where each component is alternating without dominating the others. The wine envelopes the mouth completely, with velvety tannins that give a creamy feeling. The alcoholic component is well balanced by a fresh balsamic and a savory mineral sensation. Long finish, typical of the great vintages of CastelGiocondo.

Awards

Wine Spectator: 93 Points
Wine Advocate: 93 Points
James Suckling: 97 Points
Decanter: 93 Points Medal Silver
Wine Enthusiast: 96 Points
Falstaff: 95 Points