

Tenuta CastelGiocondo CastelGiocondo 2016

"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." Lamberto Frescobaldi

Lamberto Frescobaldi



Climatic trend

2016 was a long and challenging year with many stressful moments, but ultimately one of the best ever. The particularly mild winter caused the vines to sprout earlier than usual and the buds could be seen opening as early as late March. Conversely, spring was cool and rainy and June hardly felt like summer with temperatures below average. The mild spring caused growth to progressively slow down and, consequently, flowering and veraison were delayed. Thanks to the warm (but not excessively hot) summer, which saw a few advantageous showers in August, the vines were in excellent physiological shape for the final stage of ripening and perfectly healthy grapes were produced. The last ten days of September saw plenty of sunlight, significant changes in temperature from day to night, and cool, dry northerly winds with very low levels of humidity, enabling us to harvest the fragrant, very ripe and perfectly balanced grapes promptly and carefully.

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

Available formats

750ml (Bottle), 1.5l (Magnum), 3l (Double Magnum), 5l (Jeroboam)

Organoleptic Notes

CastelGiocondo 2016 is yet another chapter that encapsulates the wonderful story of this wine. The ruby-red colour is vibrant and intense. The wide-ranging bouquet is utterly elegant with fruity sensations that pervade the nose when you first smell it. Hints of forest fruits and ripe red berries, accompanied by elegant floral notes, are the predominant aromas. When left to breathe, it releases scents of spices and balsamic notes, which give it remarkable balance and complexity. When tasted, it reveals a dense yet elegant tannic texture that, together with its characteristic mineral quality, envelops the palate and leaves a lasting impression thanks to its harmonious balance. The finish is long, warming and persistent, with resurging hints of sweet spices and balsamic notes.