


FRESCOBALDI
TOSCANA

CastelGiocondo 2018



Formati

0.75 L, 1.5 L, 3 L, 5 L

CastelGiocondo 2018

Brunello di Montalcino DOCG

"CastelGiocondo is a unique place in Montalcino, where the diverse exposures and soils – galestro, clay and Pliocene sand – create a Brunello with infinite layers. With complex notes that evolve over time, there is always something new to discover, savour and remember."



Climatic trend

The 2018 season was characterised by a cool and rainy winter, followed by normal budding. The spring was rainy during the flowering period, which slowed the fruit set, naturally lowering the productive potential of the plants. The summer was dry, with little rain, but thanks to the water reserve created in the spring, the vines were not distressed. These conditions allowed for typical veraison and excellent maturation, while the cool nights were ideal for developing the colour and aromas. In mid-September, the north wind caused a drop in temperatures. This cool and windy yet sunny season was particularly ideal for the Sangiovese grapes, which were able to complete their maturation with great aromatic and polyphenolic potential. By harvesttime, the grapes were healthy, intact, and perfectly balanced.

Vinification and ageing

Such a regular climate trend meant that the grapes could be harvested by hand without any particular difficulties, undergoing a thorough selection process on the sorting benches once they reached the cellar. Fermentation was carried out in stainless steel tanks at a controlled temperature, with frequent pumping over, especially during the early stages. The wine was then aged in large wooden barrels, where it was able to mature and become more refined until it achieved perfect harmony. CastelGiocondo Brunello is only ready to be placed on the market 5 years after the harvest and following further ageing in the bottle.

Tasting notes

The 2018 CastelGiocondo is an intense shade of ruby red. CastelGiocondo is always set apart by its elegance, and in this vintage, this characteristic is more marked than ever. The fruity notes, the first to hit our olfactory receptors, are dominated by blueberry and blackberry, flanked by blackcurrant and other berries. They are followed by floral hints of violet and dog rose, which are always found in the bouquet of the best Brunello di Montalcino. Next on the nose are clear spicy notes of black pepper and cardamom, chased by a pleasant aroma of liquorice. On the palate, the tannins are dense but not harsh, accompanied by delicate mineral notes. The consistency between the nose and palate and the long and persistent finish make it particularly balanced.



CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013