


FRESCOBALDI
TOSCANA

CastelGiocondo 2020



Formati

0.75 L, 1.5 L, 3 L, 5 L

CastelGiocondo 2020

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 2020 season began with rather limited rainfall in the winter months, after improved water reserves in the last months of 2019. The water reserves generated in this period made it possible to cope with the highest temperatures of the summer period from June to August. The vines began to bud in the last days of March. Flowering began in the second fortnight of May, followed by smooth progress helped by ideal conditions: hot, dry and slightly windy days. The absence of rain also during the harvesting period made it possible to bring structured, healthy and perfectly ripe grapes to the cellar. The phenolic content and the sugar content are perfect.

Vinification and ageing

Once the grapes arrived at the winery, they underwent scrupulous selection on the sorting benches. Fermentation took place in stainless steel tanks at a controlled temperature, with frequent pumping over, especially during the early stages. The wine was then aged in wooden barrels, where it was able to mature and become more refined until it achieved perfect harmony. It was then aged in the bottle.

Tasting notes

Brunello CastelGiocondo 2020 has a wonderfully intense, brilliant ruby red colour. Even in this very favourable vintage, it stands out for its unmistakable elegance and intriguing complexity. The bouquet opens with floral notes followed by fruity sensations that recall small red and black fruits. Tertiary and spicy aromas follow, such as liquorice, nutmeg, green tea leaves and coffee beans. The tannic structure is refined and dense, with a mineral quality that envelops the palate and stands out for its harmony. The finish is long and persistent.