FRESCOBALDI
TOSCANA

# CastelGiocondo 2021




Formati

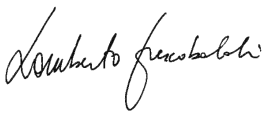
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# CastelGiocondo 2021

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 2021 season will be remembered as a dynamic year. After a rainy and mild winter, which had led to slightly early sprouting, temperatures dropped sharply in early April, slowing down shoot growth slightly. From May onwards, temperatures rose again, leading to a summer that will be remembered both for its beautiful day-night temperature variations and for its long period of intense heat. The grapes were in perfect health at harvest time, thanks to mild temperatures and low humidity.

## Vinification and ageing

Once the grapes arrived at the winery, they underwent a meticulous selection process on sorting tables. Fermentation took place in temperature-controlled stainless steel tanks, with frequent pumping over, especially during the early stages. The wine was then aged in wood, where it was able to mature and “elevate” itself until it reached its definitive balance and harmony. This was followed by refinement in the bottle.

## Tasting notes

CastelGiocondo 2021 has a bright, deep ruby red color. The bouquet is intense and varied, with hints of elegant floral notes of sweet violet and dog rose and notes of wild berries. Clear spicy hints emerge later, reminiscent of star anise and black and white pepper. The tertiary aromas that pervade the nose are wonderful, evoking tea leaves, tobacco leaves, and coffee beans. The finish is slightly balsamic with hints of licorice. Fresh, round, and tannic on the palate, with tannins that are never aggressive but well-matured and caressing. The finish is very long and extremely persistent.