

Giramonte 1999



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Toscana IGT

The Tenuta di Castiglioni, the Frescobaldi family's oldest estate, brought forth, in 1999, Giramonte, a rare and exclusive Cru. The qualities of its soil, an ideal microclimate, and rigorous selection of the fruit ensure, year after year, extraordinary consistency of quality. The result is a wine of great richness and intensity, silk-smooth, and with an almost endless progression and finish.



Climatic trend

The grapes were of superb quality due to the favorable weather during the last few months. The growing cycle this spring at the Giramonte vineyard was standard. Sunshine in July encouraged early maturity of the grapes. Some sparse rain in August helped the vines with the work of maturing the fruit, and gave the plants and leaves the nutrients they needed. All of the different grape types benefited from the light rain during August. Finally, the months of September and October allowed the grapes to bask in sunshine and gave them a healthy and ideal maturing environment. The crop yield was about 5-10% less than 1998 but 15% greater than 1997.

Technical notes

Origin: Tenuta di Castiglioni, Comune di Montespertoli

Altimetry: 250 m (820 feet)

Surface: 6,5 Ha (16 Acres)

Exposure: Southwest

Soil typology: 1) Clayey terrain rich in calcium and mineral elements, PH alkaline. 2) Sandy terrain – with evident river pebbles. Well drained. PH neutral.

Plant density: 5,500 vines/ha

Breeding: Spur pruned cordon

Vineyard age: It was planted in 1993

Wine Variety: 80% Merlot, 20% Sangiovese

Alcohol content: 13,50%

Maceration Time: Merlot: 20 days, Sangiovese: 15 days

Malolactic Fermentation: In barriques immediately after the alcoholic fermentation

Ageing containers: Barrique

Ageing time: 15 months in new barriques

Tasting notes

Wine pairing: Ideal with all roasts, grills, and barbecues, and with sautéed fillets of beef, but try it with delicate cheeses as well.

Awards

Wine Spectator: 94 points