


FRESCOBALDI
TOSCANA

Giramonte 2000



Formati
0,75 l, 1,5 l, 3 l, 6 l, 18 l

Giramonte 2000

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

Harvest at the Giramonte vineyard began this year on September 25th. The grapes, of excellent quality, ripened slightly earlier (7/10 days sooner than usual), and were harvested in excellent condition, rich in sugars and polyphenols, thanks to a spring with periods of rain followed by periods of sunshine, and a mild summer with sparse rains that helped avoid drought and stress on the vines. The heat during the second half of August favored a higher sugar concentration. For this reason, the Sangiovese is intense and fruity, rich in anthocyanins and tannins with elevated levels of alcohols, and low acidity. The Merlot grapes ripened slightly early as well, and were harvested when they were very mature, with excellent fruit fragrances.

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: 75% Merlot, 25% Sangiovese

Alcohol content: 13,50%

Maceration Time: Merlot: 18 days, Sangiovese: 20 days

Malolactic Fermentation: In barriques immediately after the alcoholic fermentation

Ageing containers: Barrique

Ageing time: 15 months in new barriques

Tasting notes

The wine appears a remarkably luminous, ultra-concentrated purple. Spicy scents of black pepper and cinnamon are the first to emerge on the nose, followed by concluding notes of well-ripened wild berryfruit , raspberry and redcurrant. The palate is dense and concentrated, with tannins and alcohol in a perfect duet. A lengthy progression fuels the long-lingering finish.

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

Awards

Gambero Rosso: Three glasses