FRESCOBALDI
TOSCANA

Giramonte 2001



Formati

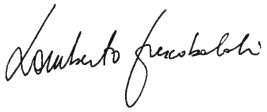
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Giramonte 2001

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 harvest at the Giramonte vineyard was initiated on September 24th with the Merlot vineyards, and was brought to a conclusion on October 2nd. The Sangiovese was picked on October 2nd. In this case, too, the losses caused by the frost amounted to around 30%, with the Sangiovese suffering the most adverse impact. This natural "thinning out" process served to enhance the value of both the Merlot and Sangiovese grapes, while also more clearly emphasizing the intense fragrances and aromas of the variety.

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: 82% Merlot, 18% Sangiovese
Alcohol content: 14%
Maceration Time: Merlot 20 days, Sangiovese 20 days
Malolactic Fermentation: In barriques immediately following the alcoholic fermentation
Ageing containers: Barrique
Ageing time: 15 months in new barriques

Tasting notes

The color is a rich ruby red. The bouquet offers an inviting array of fragrances such as raspberries and currants.On the palate this wine demonstrates an eloquent body where the tannins are perfectly integrated with alcoholic component.

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: 91 points