FRESCOBALDI
TOSCANA

Giramonte 2002



Formati

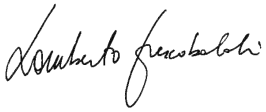
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Giramonte 2002

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

At the Giramonte vineyard, the harvest was carried out in three different phases to ensure the perfect ripening of the grapes. The vineyard, was harvested by expert workers who were able to carry out the job in an attentive and scrupulous manner that will certainly have a satisfactory effect on the quality of the Sangiovese and Merlot.

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: 85% Merlot, 15% Sangiovese
Alcohol content: 14,50%
Maceration Time: Merlot 15 days, Sangiovese 10 days
Malolactic Fermentation: In barriques, immediately after the alcoholic fermentation
Ageing containers: Barrique
Ageing time: 14 months in new barriques

Tasting notes

Dark to the point of opaqueness for its ultra-deep, noble purple. he nose exhibits significant complexity, opening to clean-edged wild berry set into a weave of rich spice that privileges black pepper and clove, with nuances throughout of tobacco leaf. It shows seductive, velvet-smooth fullness in the mouth, with excellent, sustained progression. Barely noticeable tannins enhance an alcoholic component that is rich but never out of synch. The finish is remarkable for its appealing, creamy texture and for its seemingly endless sapidity.

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