FRESCOBALDI
TOSCANA

Giramonte 2003



Formati

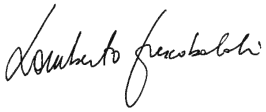
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Giramonte 2003

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 season was very good for all of the main varieties. After the racking off, the Sangiovese appears soft and intense in color, with fresh and fruity fragrances. The late Merlot has an excellent structure, and a very elevated level of alcohol- over 15°.

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: 78% Merlot, 22% Sangiovese
Alcohol content: 14,50%
Maceration Time: Merlot 18 days, Sangiovese 15 days
Malolactic Fermentation: In barriques, immediately after the alcoholic fermentation
Ageing containers: Barriques
Ageing time: 14 months in new barriques

Tasting notes

A very striking, brilliant purple. The aromas are immediately compelling, complex and richly faceted. Raspberry and other wild berry fruit emerge first, along with dark cherry, complemented by a delicate spiciness suggesting vanilla and cinnamon. Toasty oak nuances round out its appeal.A beautifully seductive, velvet smoothness cloaks the palate, which offers as well richly concentrated flavours and a notably lengthy development. Attractive notes of menthol linger on the 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

Falstaff: 90 points
Wine Spectator: 91 points