FRESCOBALDI
TOSCANA

# Giramonte 2004




Formati

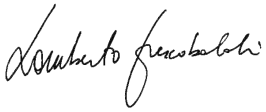
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# Giramonte 2004

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 sunny days of the second half of September have been further favoring flavor and color concentration in grapes. Furthermore the deep thermal variations between day and night have given the wine complex and different aromas. Tannins contained in the grape stones take advantage of sun and mild temperature of this period and allow a slow and organic evolution of the grapes, which result in high elegance of the wine.

## 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 18 days, Sangiovese 16 days
Malolactic Fermentation: In barriques, immediately after the alcoholic fermentation
Ageing containers: Barriques
Ageing time: 16 months in new barriques

# Tasting notes

Giramonte appeals with a dense but luminous red-purple. It presents a complex aromatic medley ranging from wild red berryfruit to hints of pungent clove, and finally concludes with nuances of lively menthol. The palate impresses with its velvety smoothness, appealing mouthfeel and concentration, and its long-lingering, silky 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

Wine Spectator: 94 points
I vini di Veronelli: 3 stelle blu
Luca Maroni: 95 points
The Wine Advocate: 90 points