FRESCOBALDI
TOSCANA

Giramonte 2005



Formati

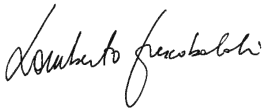
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Giramonte 2005

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

After a fluctuating growing season that required attentive vineyard supervision, particularly in certain areas, this year's was a fine harvest indeed. The superb quality of the grapes on Giramonte vineyard was a reward for careful the work and good management decisions throughout the season. In vineyards characterised by deep, well-drained soils, special attention was given to the vines with a generous leaf pulling process and as a result, the grapes are in very good condition.

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: 88% Merlot, 12% Sangiovese
Alcohol content: 14,50%
Maceration Time: Merlot 16 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 displays an incredibly rich purple-red, with no lightening even at the rim. The nose flaunts ripe, rich, multi-faceted fruit, ranging from black cherry and raspberry to redcurrant and blueberry, then yielding slowly to roasted notes of espresso bean and chocolate, and finally evolving into crisp, peppery impressions of thyme and oregano. The palate is emphatic, intense, and powerful, with a massive charge of dense tannins that do nothing to lessen the roundedness. It concludes with a seductive, appealing 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
Luca Maroni: 94 points
Falstaff: 90 points