FRESCOBALDI
TOSCANA

Giramonte 2006



Formati

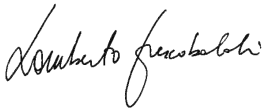
0,75 l, 1,5 l, 3 l, 6 l, 18 l

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TOSCANA

Giramonte 2006

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

As it began, the harvest 2006 looked very encouraging, since the growing season had been so favourable. The spring months brought temperate conditions, with little rain and no heat stress; this in turn contributed substantially to sound, healthy fruit. At the end of May there was a sudden drop in temperatures; although it did no damage, the vine growth process was slowed and fruit set affected negatively. The result was looser clusters, with fewer grapes, but the clusters were healthier.July brought high temperatures, but August turned cool, with moderate rainfall, temperature phenomena that ensure, in both red and white grape varieties, excellent concentrations of aromatic compounds, both intense and complex.Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine structure.

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: 87% Merlot, 13% Sangiovese
Alcohol content: 14,50%
Maceration Time: Merlot 18 days, Sangiovese 17 days
Malolactic Fermentation: In barriques, immediately after the alcoholic fermentation
Ageing containers: Barriques
Ageing time: 16 months in new barriques and 6 in bottles

Tasting notes

Appearance: A purple-rimmed ruby red, so intense as to be almost opaque. Bouquet: Intense aromas of wild cherry and blackberry, both fresh-picked and as preserves, in addition to roasted hazelnuts, espresso beans, chocolate, vanilla, and cocoa butter, with spicy impressions of clove. Palate: Rich and smooth in the mouth, with an emphatic suite of smooth, velvety tannins and very lengthy development and 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: 97 points
Luca Maroni: 96 points
AIS Duemilavini: 4 grappoli
Falstaff: 90 points
I vini di Veronelli: 90 points
Wine Access: 95 points
Wine Spectator: 97 Points