FRESCOBALDI
TOSCANA

Giramonte 2007



Formati

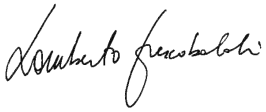
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Giramonte 2007

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 2007 harvest at the Giramonte vineyard, which concluded in early October, produced excellent results, in particular with respect to the high quality of the fruit. Mild conditions the previous autumn allowed the vines to build up energy reserves that ensured, in the end, an outstanding vintage. Spring was mild as well, with little rain and no heat stress on the vines. The grapes thus ripened slowly and gradually, under optimal conditions, with warm, sunny days and crisp nights, which guaranteed sound, healthy fruit.

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%
Maceration Time: Merlot 18 days, Sangiovese 18 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

Giramonte appears a purple-rimmed, deep ruby red with impressive tonal depth. The bouquet is likewise rich and generous, offering ripe berry and stone fruit, including wild blackberry, sour cherry, and plum, enlivened by pungent, toasty notes of cocoa powder, vanilla, and ground espresso bean. It enters self-confident in the mouth, developing appreciable warmth and a velvety texture. Dense-packed, full-throated tannins are beautifully complemented by a good acidic grip, and the progression is near-endless. It concludes with a leisurely finish, the final component in a well-balanced harmonious wine.

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

Awards

Luca Maroni: 98 points
International Wine Cellar - Stephen Tanzer: 91 Points
Wine Spectator: 94 points
Falstaff: 93 points
JamesSuckling.Com: 94 Points
The Wine Advocate: 91 Points