

## Giramonte 2007



2007

*Nelle Tenute Frescobaldi  
ci sono colline che da sempre sono coltivate  
a vigneto, a testimonianza della passione  
e dell'impegno viticolo di molte  
generazioni della nostra famiglia.  
Terre di particolare bellezza e unicità, che  
spesso portano nomi di illustri antenati. A*

**GIRAMONTE**

*appassionato agronomo, vissuto nel  
quattordicesimo secolo, abbiamo dedicato questo  
suo vino. È prodotto da uve Merlot e  
Sangiovese vinificate con sapienza e cure attente,  
coltivate su suoli franco argillosi, assai calcarei con  
6.000 piante per ettaro. Le uve sono vinificate e  
macerate in piccoli tini da 50 ettolitri per circa 20  
giorni. Successivamente il vino si affina per 15 mesi  
in legno nuovo. Giramonte riposa per alcuni mesi  
in bottiglia.*

*Marchesi de' Frescobaldi*

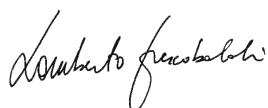
Formati

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

## 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