FRESCOBALDI
TOSCANA

Giramonte 2008



Formati

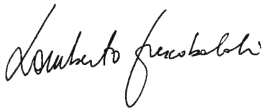
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Giramonte 2008

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 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average. Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes. In July and August, however, generous sunlight and warm temperatures partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties.

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 18 days, Sangiovese 16 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 deep, rich purple-red, notable for its vibrancy and luminosity. In its complex aromatic array impressions of ripe fruit predominate, with raspberry and sour cherry first to emerge, followed by blackberry and dried plum. In the background are delicious toasty notes of cocoa powder, vanilla, and roast espresso bean. The palate impresses with its seductive mouthfeel, velvety texture, and spacious warmth. The tannins, fine-grained, elegant, and already well integrated into the structure, contribute to these impressions, as does a lively, crisp acidity. Its lengthy, well-balanced finish is nicely laced with aromatic fruit. Overall, Giramonte 2008 is a smooth wine that exhibits a fine balance of all of its components.

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

Awards

Falstaff: 93 points
JamesSuckling.Com: 94 Points
Wine Spectator: 90 Points
The Wine Advocate: 90 Points