FRESCOBALDI
TOSCANA

Giramonte 2009

Formati

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

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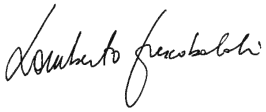
Toscana IGT

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 balance sheet is strikingly positive, particularly regarding the outstanding quality level of the fruit harvested. Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality. Favourable growing conditions made it possible to bring into the cellars optimally-ripened grapes with good acid levels and complex aromatics.

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 25 days, Sangiovese 21 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 2009 is a lovely red with purple highlights, intense and impenetrable. The nose is fruity with blueberry, cherry and spicy notes of anise and black pepper. Hints of forest undergrowth: mushrooms and truffe accompanied by cocoa beans and coconut. Pronounced notes of coffee and fresh notes of sweet mint. The palate is very warm. Smooth, intense, with lovely and elegant tannins blended into the body. Powerful and persistent , the retro-olfaction is characterized by nuances of ripe fruit. Notable correspondence between the palate and olfactory notes; exuberant with a clean and bold 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

JamesSuckling.Com: 95 Points
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JamesSuckling.Com: 95 Points
Falstaff: 93 Points