FRESCOBALDI
TOSCANA

# Giramonte 2011




Formati

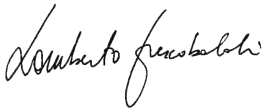
Bordolese (0,75), Magnum (1,5 l), Doppio Magnum (3 l), Imperiale (6 l), Melchior (18 l).

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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

August brought two weather events of such force that the natural elements imprinted themselves on the characteristics of the grapes. The first part of August was marked by sun-filled days whose daily maximum temperatures never exceeded 30oC and by very cold nights. In the second half of August, however, the powerful sun gave the grapes considerable strength and concentration. The harvest commenced on 16 August end concluded on 5 October.

## 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: Merlot and 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

The wine appears a dense ruby with subtle purplish highlights. The nose immediately surprises with its forcefulness and multi-layered complexity. Fragrant impressions of blueberry, sour cherry, and wild blackberry meld together with intriguing notes of roasted hazelnut, cocoa powder, and espresso. In the mouth, it is full-volumed and velvet-textured, with a graceful suite of tannins that craft a truly elegant structure. The finish, long-lingering and impressively well-proportioned, is laden with pungent impressions of toastiness and roasting espresso bean.

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: 93 Points