FRESCOBALDI
TOSCANA

Giramonte 2012



Formati

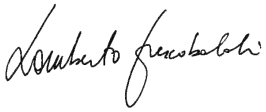
Bordolese (0,75), Magnum (1,5 l), Doppio Magnum (3 l), Imperiale (6 l), Melchior (18 l).

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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

2012 was characterised by high temperatures during the summer season and limited rainfall. The particularly dry weather was favourable for the harmonious development of the Sangiovese and the Merlot. The harvest took place over several days and the grapes picked remained in perfectly healthy condition to the last cluster. As for the climate data of the period, we recorded higher than average temperatures on the estate. In spite of the restricted rainfall, the clay soils were able to hold the water, gradually purveying freshness and potency to the grapes.

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%
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

Colour of a clear, bright ruby with slight purple shades. The ample bouquet combines intense fruity aromas of blueberry and black cherry with discreet spicy notes of black pepper and anise. Intriguing hints of toasted hazelnut and coffee endow this wine with a unique complexity. Soft, voluminous and captivating, in the mouth it develops its full potency thanks to a dense tannin structure. The finale is sharp and persistent.

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
Falstaff: 93 Points
JamesSuckling.Com: 95 Points