FRESCOBALDI
TOSCANA

Giramonte 2013



Formati

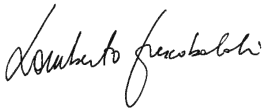
Bordolese (0,75), Magnum (1,5 l), Doppio Magnum (3 l), Imperiale (6 l), Melchior (18 l).

FRESCOBALDI
TOSCANA

Giramonte 2013

Toscana IGT

The Tenuta 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

2013 distinguished itself for a particularly wet spring that guaranteed ideal coolness to the soil during the following months. Summer in Castiglioni began the third week of June, with temperatures rising up to 30°C. The temperature difference between night and day continued throughout July, promoting a generous development of the plants, which is key for both the ripening of the fruit and the development of polyphenols in the skins.

Technical notes

Origin: Tenuta 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: More than 25 years
Wine Variety: Merlot and little part of Sangiovese
Alcohol content: 14,5%
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's colour is a bright and very intense ruby red. Complex to the nose, Giramonte possesses notes of blueberries and ripe blackberries that leave ample room for aromas of thyme, coffee, and dark chocolate. In the mouth, the wine introduces itself with dense and silky tannins, and finishes with persistent toasted hazelnuts and coffee tertiary aromas that bequeath a pleasantly intense sensation.

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: 94 Points