FRESCOBALDI
TOSCANA

Giramonte 2014



Formati

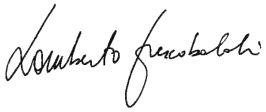
Bordolese (0,75), Magnum (1,5 l), Duble Magnum (3 l), Imperiale (6 l), Melchior (18 l).

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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

2014 was a complex year characterised by very variable weather. However, the use green manure coupled with the careful working of the soil, the thinning of the buds and the frequent pruning of the leaves supported the grapes in reaching their optimal ripeness. The Castiglioni estate with its very specific "terroir" once again produced a beautiful vintage.

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 ruby red with crimson highlights. Complex to the nose, Giramonte possesses notes of blackcurrant and raspberries with delicate aromas of cinnamon and sweet vanilla. In the mouth, the wine is well-rounded and savoury with a fresh acid streak that blends well with the dense and silky tannins. The finish is persistent and harmonious and is the result of great balance between softness and crispness.

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
Wine Spectator: 92 Points
Wine Enthusiast: 92 Points