FRESCOBALDI
TOSCANA

Giramonte 2015



Formati

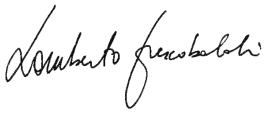
Bordolese (0,75), Magnum (1,5 l), Duble Magnum (3 l), Imperiale (6 l), Melchior (18 l).

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Toscana IGT

I like to recall the fact that thousands of years ago, this land was submerged by the sea. Then, seven hundred years ago, my ancestors planted the first vineyards on this sandy and clay soil, beginning our history as wine-makers. Giramonte was born here, a Cru offering both a modern character and a faithful interpretation of the history and qualities of this land.



Climatic trend

The year 2015 was a truly favourable one, allowing for the perfect maturation of both Merlot and Sangiovese grapes. The temperatures and the well-distributed rainfall throughout the year enhanced the olfactory notes specific to the two grape varieties. Winter rains allowed for the accumulation of water reserves in the land, needed during the mild spring and warm summer. Budding took place during the first week of April. The summer began in the first days of June, with temperatures rising to around 30°C. This rather dry start encouraged excellent growth of the shoots, resulting in a flowering perfectly timed with the seasons. The warm August days, alternating with just a few rainy moments, led to the perfect ripening of grapes with optimal sugar and phenolic compound concentrations. The typical clay soils retained the winter water, giving freshness and power to the grapes later on in the season.

Vinification and ageing

Both the Merlot and the Sangiovese grapes were harvested by hand, between the second half of September (Merlot) and the end of September to the beginning of October (Sangiovese), in boxes holding a maximum of 15 kg. Fermentation occurred in stainless steel vats at a controlled temperature, with gentle pressing in the first stages. The fermentation process took around two weeks. Malolactic fermentation took place in new French oak barrels. The wine was left to mature for sixteen months and after a further six months in the bottle, was released on the market.

Tasting notes

The wine's rich and impenetrable ruby red colour also contains very evident purple hues. The bouquet, equally complex and intense, combines notes of ripe red fruit with hints of sweet spices and light tertiary toasted notes. Over time, blackberry and blueberry give way to scents such as cinnamon, vanilla and black pepper, with the emergence of further notes of toasted hazelnut, toasted coffee bean and cocoa bean. On the palate, Giramonte is broad, full and characterised by a dense yet elegant tannic structure, with soft and enveloping tannins. The persistent finish is long and well-balanced.THE OENOLOGIST

Awards

Falstaff: 95 Points