FRESCOBALDI
TOSCANA

Giramonte 2016



Formati

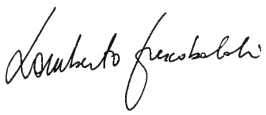
Bordolese (0,75), Magnum (1,5 l), Duble Magnum (3 l), Imperiale (6 l), Melchior (18 l).

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Toscana IGT

I love the fact that, millennia ago, this land was submerged by the sea. Then, 700 years ago, my ancestors planted these sandy, clay-rich terroirs with the first vines, thus beginning our story as wine growers. Today, Giramonte is produced here, a Cru with a modern character yet one that is faithful to the history and nature of this land.



Climatic trend

Following a particularly mild winter with little rain, the 2016 vintage began a week earlier compared to the previous year. In early spring, the cool, damp climate allowed the plants to accumulate the water reserves necessary for their development. From June onwards, coinciding with the flowering of the vines, temperatures increased, giving rise to a long hot, dry period that continued until the harvest, with the exception of a few incidences of rain during the first days of August, which prevented severe water stress. The harvest period was particularly favourable, not only for the long period without rain, but above all for the exceptional daytime temperature ranges, ideal for the accumulation of extraordinary quantities of polyphenols within the grapes.

Vinification and ageing

The Merlot and Sangiovese grapes were selected by hand, between the end of September (Merlot) and the beginning of October (Sangiovese). Alcoholic fermentation took place spontaneously in stainless steel vats at a controlled temperature, with light pumping over, especially in the early days. Malolactic fermentation took place in new French oak barriques, where the wine then remained to mature for the next 16 months. It was aged for a further 6 months in the bottle, for a Giramonte with excellent sensory qualities, resulting in a beautiful vintage.

Tasting notes

Giramonte 2016 is extremely elegant and balanced. It features a particularly intense and brilliant ruby red colour. Its complex bouquet is a succession of harmonious sensations that evolve over time. It starts off fruity, as blackberry, blueberry and plum combine with more Mediterranean sensations and delicate spicy notes. Time brings to light toasted aromas of coffee bean, cocoa powder and hazelnut.The tannic texture is highly elegant, soft and velvety, carried by a lovely freshness. The finish is surprisingly long and harmonious, ending with a clear fruity after-taste. Given its sensual complexity and beautiful freshness, Giramonte 2016 undoubtedly has great prospects for ageing.THE OENOLOGIST

Awards

James Suckling: 98 Points
Falstaff: 95 Points
Wine Spectator: 93 Points
Wine Advocate: 95 Points
Wine Enthusiast: 92 Points
Veronelli: Tre Stelle