

Giramonte 2018



Formati

Bordolese (0.75), Magnum (1.5 l), Double Magnum (3 l), Imperiale (6 l), Melchior (18 l).

Giramonte 2018

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

Significant rainfall was recorded at Tenuta Castiglioni during the winter of 2018, with snow events in early March ensuring abundant water reserves for the summer period. The spring season saw an alternation of warm sunny days and cool humid days. The plant reacted with a consistent and luxuriant development of the shoots and a beautiful flowering. With the arrival of summer, rains have decreased; the months of July and August have given us warm and sunny days. In September, the almost total absence of rain and the presence of an important wind from the north, allowed the grapes to ripen in a particularly dry environment, bringing them to an important maturation and concentration.

Vinification and ageing

The vineyard is located at an altitude of 200 meters above sea level, on clayey soils, with south-west exposure. 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 containers at controlled temperature, with light pumping over especially in the first days. Malolactic fermentation took place in new French oak barriques, where the wine was aged for the following months. The further period of aging in bottle gave us a Giramonte with great organoleptic qualities, the result of a wonderful vintage.

Tasting notes

Giramonte 2018 shows a splendid impenetrable and deep ruby red color. Complex on the nose, it offers notes of blueberries, ripe blackberries, plum and black cherry that leave ample room for tertiary hints such as cocoa powder and roasted coffee. The bouquet is also characterized by a sweet spiciness, with hints of vanilla and nutmeg; on the finish are developed tertiary aromas of toasted hazelnut and coffee which persist for a long time. In the mouth is lively, intense, with a dense and silky tannic texture.