FRESCOBALDI

TOSCANA

Giramonte 2019

2019

Nella Tenuta di Castiglioni
vi è un colle che, da sempre, ha visto la presenza
di numerosi vigneti, a testimonianza della passione
e dell'impegno viticolo di molte generazioni
della famiglia Frescobaldi.
Questi vigneti abbracciavano detto colle,
che fin dal 1287 fu chiamato:

GIRAMONTE
DI CASTIGLIONI

Le viti, ripiantate nel 1993 con tecniche
avanzate, crescono ad un'altitudine di 250 metri,
su un suolo franco-argilloso, limoso, assai calcareo
e povero di sostanza organica. Le uve Merlot e
Sangiovese sono vinificate e macerate in piccoli tini.
Giramonte è affinato in barrique nuove
per circa 14 mesi.

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Formati

Bordolese (75 cl), Magnum (1.5 L)

Giramonte 2019

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 wine with a modern character yet one that is faithful to the history and nature of this land.

Climatic trend

After a rather cold winter with little rainfall, the vines began sprouting around the first week of April. With temperatures lower than average, the spring months caused shoot growth to slow down, delaying all subsequent stages of the plants' natural life cycle. While the grapes ripened later than average when compared to recent years, the excellent weather conditions and decent temperature range allowed the grapes to slowly grow rich in sugars and phenolic compounds during the autumn months.

Vinification and ageing

With its clay-rich soils and south-western exposure, the vineyard is located 200 metres above sea level. The Merlot and Sangiovese were selected by hand. Alcoholic fermentation was carried out spontaneously in stainless steel containers at a controlled temperature, with light pumpovers particularly during the first few days. Malolactic fermentation took place in new French oak barriques, where the wine was left to age for the next few months. The subsequent period spent ageing in the bottle resulted in a Giramonte with exceptional flavours and aromas, the fruit of a wonderful vintage.

Tasting notes

Giramonte 2019 has a splendid, dense and deep ruby-red colour. The nose reveals exceptionally complex aromas ranging from fruits such as blueberry, blackberry and plum to toasted notes, notes of roasted coffee and cocoa powder. The bouquet is also characterised by marvellous spiced notes of both vanilla and cinnamon, with very subtle hints of star anise. On the palate, it is intense and persistent, with dense tannins. The finish is very long.