

Giramonte 2020



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



Climatic trend

Following a mild winter at the Castiglioni Estate, the vines sprouted in early April, just a few days earlier than expected. Overall, April was a calm and rather cool month. Flowering occurred around the last week in May, a period in which the climate has always been mild and slightly windy; this resulted in an excellent fruit set. From April to August, there were some quite heavy rainfalls, with a slight peak in June; during the months of vegetative expression, the water supplies have always been in proportion to demand (neither drought nor excessive rainfall). Veraison took place from the last week in August onwards, and was followed by a gradual ripening in September. The Sangiovese and Merlot were harvested from mid-September onwards. There were magnificent concentrations of fruit and with excellent aromatic intensity.

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 2020 has a marvellously intense and impenetrable ruby-red colour with slight tinges of purple. The complex bouquet reveals splendid fruity notes including blackberry, blueberry, sour cherry and plum. The toasted hints of roasted coffee, cocoa bean and roasted hazelnut are seamlessly integrated. It is ample, well-rounded and has dense, silky-smooth tannins. The finish is long and persistent.