FRESCOBALDI
TOSCANA

Giramonte 2021



Formati

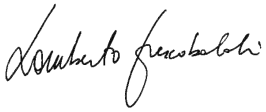
Bordeaux (0.75), Magnum (1.5 l), Double Magnum (3 l), Imperial (6 l), Balthazar (12 l), Melchior (18 l).

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Toscana IGT

I like to remember that these lands, thousands of years ago, were once submerged by the sea. On these sandy and clayey soils, 700 years ago my ancestors then planted the first vineyards and our history as winemakers began. Today, it is here that we produce Giramonte, a wine with a modern character that still faithfully reflects the history and characteristics of this area.



Climatic trend

The last few months of 2020 and the first few months of 2021 saw abundant rainfall in Castiglioni, providing the vineyards with an excellent initial supply of water. The first shoots appeared in April slightly later than the previous year, due to the sharp drop in temperatures during the second half of the month. With the return of warmer weather in May, the vine was able to develop with considerable vigour. Flowering took place between 20 and 25 May, benefiting from a dry and slightly breezy period which led to excellent fruit setting. Early August saw signs of veraison starting in the hottest areas of Tuscany. September brought ideal weather conditions for ripening thanks to significant variations in temperature with sunny days and cool, dry nights. In Castiglioni the grapes were wonderfully healthy thanks to the perfect climatic conditions that month. The perfect health of the grapes, helped by a particularly dry climate, allowed us to lengthen the ripening times and choose the ideal moment for harvesting each individual plot, a fundamental prerequisite for an excellent vintage.

Vinification and ageing

The vineyard is located 200 metres above sea level, planted in loamy soils with a southwestern exposure. The Merlot and Sangiovese grapes were selected by hand. The alcoholic fermentation took place spontaneously in stainless steel containers at a controlled temperature, with light pumping over especially induring the first few days. Malolactic fermentation took place in new French oak barriques, where the wine was then left to mature over the following months. The additional ageing period in the bottle gave us a Giramonte with great organoleptic qualities, the fruit of a beautiful vintage.

Tasting notes

Giramonte 2021 stands out for its beautiful very intense and impenetrable ruby-red colour with slight purple hues. On the nose, it begins with a kaleidoscope of fruity sensations, a succession of different berries: blueberry, raspberry, blackcurrant and blackberry. This is followed by cherry and black plum, then bitter cocoa and cocoa butter, roasted Arabica coffee bean, light notes of cinnamon and clove, jasmine and roasted hazelnut. The taste is rich, persistent, rounded, soft and velvety, the taste-olfactory correspondence is total, with a more marked note of dark chocolate complemented by the freshness of raspberry. On the palate it is broad, full-bodied and with a dense and velvety tannic texture. Very long and varied finish.