FRESCOBALDI
TOSCANA

Giramonte 2022



Formati

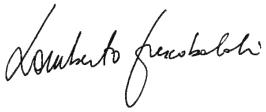
Bordeaux (0.75), Magnum (1.5 l), Double Magnum (3 l), Imperial (6 l), and Melchior (18 l).

FRESCOBALDI
TOSCANA

Giramonte 2022

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

In Castiglioni the weather conditions of this vintage were marked by a rather early flowering cycle in the vineyards, in late May, with temperatures typically seen in the summer months. It is no coincidence that summer 2022 will be remembered as one of the longest in recent years. In the first part of the summer period, plant shoots grew and flower clusters set faster than normal, offering excellent uniformity in the vineyards. In July, however, the vines adapted to the outdoor environment, slowing down their initial momentum to protect themselves from the summer heat. The timely rainfall in mid-August finally allowed us to obtain healthy and balanced grapes.

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 during 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 2022 stands out for its beautiful intense and impenetrable ruby-red colour. The extremely complex bouquet ranges from hints such as blackberry, blueberry, plum and raspberry, before arriving at the spicy notes of pepper, star anise and juniper berries. The tertiary notes are clearly evident, with hints of cocoa powder, coffee beans, and hazelnut. On the palate, it is powerful and vigorous, with a wonderfully elegant tannic structure. The finish is long and balanced, with notes of toasted and roasted aromas that create a harmonious and persistent aftertaste.