FRESCOBALDI
TOSCANA

Lamaione 1995



Formati

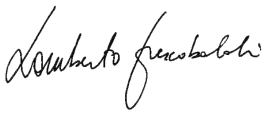
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Lamaione 1995

Toscana IGT

A powerful expression of Merlot from the heavy clay and arid vineyard, Lamaione. Produced since 1991 on the estate of Castelgiocondo in Montalcino.



Climatic trend

The blossoming of the vines in 1995 was atypical. Low spring temperatures delayed development of the buds and flowers. Summer was not as hot as usual in Tuscany, but rainy and humid. Not until September did the quality of the vintage become evident. Sun and warm temperatures assured a gradual and progressive maturation so intense that we believe 1995 could be considered the "vintage of the century".

Technical notes

Origin: Castel Giocondo, Montalcino
Altimetry: 300 meters (984 feet)
Surface: 12 Ha in the Lamaione vineyard (29 Acres)
Exposure: South-west
Soil typology: Clayey terrain rich in limestone and mineral elements. PH lightly alkaline.
Plant density: 5.500 viti/Ha
Breeding: Low spur pruned cordon
Vineyard age: The main vineyard was planted in 1976, and part was recently planted
Wine Variety: Merlot 100%
Maceration Time: Approx. 4 weeks
Malolactic Fermentation: Has taken place in French oak barrels immediately following the alcoholic fermentation
Ageing containers: French oak barrels, 1/3 new. The use of fine grained wood allows the winemaker to respect the grapes' characteristics, and produce a more balanced wine.
Ageing time: 18 months

Tasting notes

Wine pairing: Slow-cooked dishes such as pot roasts marinated in the same wine, mushroom-enriched stews, or beef fillet. Enjoy it too with medium-aged cheeses.