FRESCOBALDI
TOSCANA

Lamaione 1996



Formati

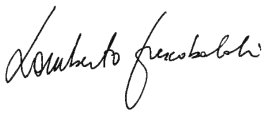
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Lamaione 1996

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 Spring and Summer season of 1996 were particularly favorable for the vegetative development of the vines in Tuscany. Flowering, budding and fruit set all occurred 15 days earlier than usual. When rains during the beginning of October threatened to compromise the promising vintage, we took the necessary precautions to assure the health of grapes: defoliation, pruning of excess grapes and a regular control of potential diseases.

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: Approximately 4 weeks
Malolactic Fermentation: Immediately after the alcoholic fermentation, with indigenous bacteria
Ageing containers: French oak casks, 1/3 new. The fine grain wood of the casks we choose are more respectful of the grapes' personality, and produce more balanced wines
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.

Awards

Wine Spectator: 90 points