

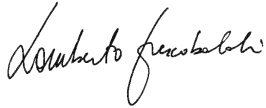
## Lamaione 1997



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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

At the estate of Castelgiocondo the freeze struck in a hit and miss style in the lower zones. The higher zones noted for the rocky porous soils where the grapes destined to become great wines are grown, have not suffered the effects of the freeze. The Merlot grapes, thanks to their naturally late development, were able to avoid the negative effects of the freeze and a maximum high level of Lamaione is predicted.

## 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 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: 96 points