FRESCOBALDI
TOSCANA

Lamaione 1997



Formati

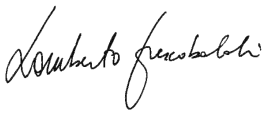
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Lamaione 1997

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 destinated 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