FRESCOBALDI
TOSCANA

Lamaione 1998



Formati

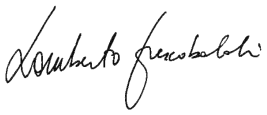
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Lamaione 1998

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 intense heat of the summer months provoked a precocious maturation of the berries leading to wines of superior softness and lower acidity. The heavy October rains did not compromise the quality of the grapes, thanks to the "hard" grape skins resulting from the summmer heat. The sunshine and constant breeze that shortly followed the rains helped bring the grapes to the winery in a perfect state of health.

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: 4 weeks
Malolactic Fermentation: Has taken place in French oak barrels immediately following the alcoholic fermentation
Ageing containers: 100% French new oak barrels
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

I vini di Veronelli: Super Tre stelle
AIS Duemilavini: 5 grappoli
Falstaff: 94 points
Wine Spectator: 92 points