FRESCOBALDI
TOSCANA

Lamaione 1999



Formati

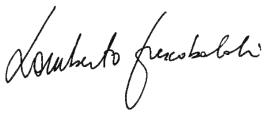
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Toscana IGT

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

The growing cycle this spring in Tuscany was standard. Sunshine in July encouraged early maturity of the grapes. Some sparse rain in August helped the vines with the work of maturing the fruit, and gave the plants and leaves the nutrients they needed. The Merlot grapes especially benefited from these light rains. Finally, the months of September and October allowed the grapes to bask in sunshine and gave them a healthy and ideal maturing environment.

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: 24 months in barriques followed by a further aging period of 12 months in the bottle

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: 93 points