FRESCOBALDI
TOSCANA

Lamaione 2000



Formati

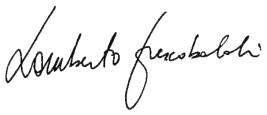
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Lamaione 2000

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 grapes, of excellent quality, ripened slightly earlier (7/10 days sooner than usual). Harvested in excellent conditions, the grapes are rich in sugars and tannins, thanks to the rain at the begining of the spring season followed by a period of sunshine, and a mild summer with scattered rains which prevented drought and further strain on the plants. The heat during the second half of the month of August favored the sugar concentration. The season was rather difficult; heavy spring rains induced fungal diseases that Marchesi de' Frescobaldi was mostly able to prevent, thanks to its pest control management system. The Merlot ripened early this year, and the grapes harvested had wonderful fruit flavors.

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: Immediately following the alcoholic fermentation
Ageing containers: 90% new and a 10% single use French oak barrels
Ageing time: 24 months in barriques followed by a further aging period of 12 months in the bottle

Tasting notes

The color is a deep ruby red with purple reflections. The bouquet is complex with fragrances of fleshy fruit such as cherries. On the palate, this wine is full bodied, with well-rationed tannins that blend perfectly with the alcoholic component.

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
The Wine Advocate: 92 points
Wine Spectator: 92 points