FRESCOBALDI
TOSCANA

Lamaione 2001



Formati

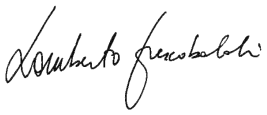
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Lamaione 2001

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 Castel Giocondo located in the western end of the Montalcino area, the harvest began on September 3rd with the picking of the Merlot grapes from the young vines. These grapes are used for the production of Lamaione. The climatic conditions in September and October proved excellent: the rainfall in mid-September interrupted a dry spell, and with the sunshine of October, the grapes were perfectly healthy and dry by the time they reached the winery. Though the production quantity was considerably lower, the quality of the output is expected to be outstanding.

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%
Alcohol content: 14,50%
Maceration Time: 4 weeks
Malolactic Fermentation: Immediately done after 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 wine leads with a beautifully limpid, ruby-flecked purple. Intriguing notes of menthol open on the nose, yielding to lush red fruit, cherry in particular, with a soft spiciness, especially cinnamon, infused throughout. The entry is impressive, broad and generous, with superb fruit and an extractive weight that is compelling but not excessive. The lengthy finish flaunts a rich savouriness.

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: 93 points
AIS Duemilavini: 5 grappoli
The Wine Advocate: 92 points