FRESCOBALDI
TOSCANA

Lamaione 2003

Formati

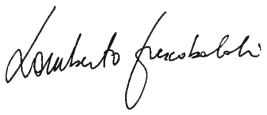
0,75 l, 1,5 l, 3 l

FRESCOBALDI
TOSCANA

Lamaione 2003

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 weather, hot and sunny during the summer as in the rest of Tuscany, was perfect during the harvest period. The grapes were brought to the winery in excellent condition, rich in sugars and more skins in the must than in past years. Both the Sangiovese for the CastelGiocondo Ripe al Convento and the Merlot from the Lamaione vineyard are very intense in color and excellent in structure. The flavors are fruity and velvety.

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%
Maceration Time: 4 weeks
Malolactic Fermentation: Immediately 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

Lamaione leads off with a lovely, brilliant ruby red. It offers an intriguing medley of fragrances, ranging from wild red-berry fruit to delicate spicy nuances of clove and cinnamon, and concludes with an appealing hint of tobacco leaf. The palate exhibits good complexity right from the initial entry, with tasty acidity and a generous weave of tannins. Its alcohol and crispness are nicely complementary, the finish both leisurely and impressive.

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: 3 stelle blu
Falstaff: 93 points
Le Guide de L'Espresso: 17/20