FRESCOBALDI
TOSCANA

Lamaione 2004



Formati

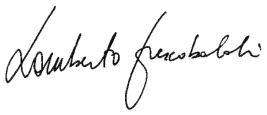
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Lamaione 2004

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 sunny days of the second half of September have been further favoring flavor and color concentration in grapes. Furthermore the deep thermal variations between day and night have given the wine complex and different aromas. Tannins contained in the grape stones take advantage of sun and mild temperature of this period and allow a slow and organic evolution of the grapes, which result in high elegance of the wine.

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 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 greets the eye with a dense, impenetrable purple-red, then flaunts a nose rich with blackberry, blackcurrant, and blueberry, followed by scents of black pepper, emphatic tobacco leaf, and tanned leather. Gunflint and minerally notes of pencil lead conclude an impressive amalgam. A sure, self-confident attack marks a palate with great warmth and volume, with the impressive support of solid, dense-packed tannins. The massive concentration in the mouth is more than complemented by a long, compelling finish.

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
Falstaff: 93 points
Wine Enthusiast: 93 points
Wine Spectator: 92 points