FRESCOBALDI
TOSCANA

Lamaione 2006



Formati

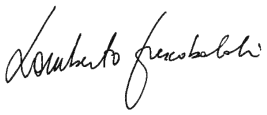
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Lamaione 2006

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 harvest looked immediately very encouraging, since the growing season had been so favourable. The spring months brought temperate conditions, with little rain and no heat stress; this in turn contributed substantially to sound, healthy fruit. At the end of May there was a sudden drop in temperatures; although it did no damage, the vine growth process was slowed and fruit set affected negatively. The result was looser clusters, with fewer grapes, but the clusters were healthier. July brought high temperatures, but August turned cool, with moderate rainfall, temperature phenomena that ensure excellent concentrations of aromatic compounds, both intense and complex. Light rains during the summer provided the vine with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine structure.

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: 15%
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

A deep, luminous purple precedes an equally rich nose impressive for its volume and multi-layered complexity. First to emerge are clean-edged fragrances of dried plum and wild blackberry, followed by lively impressions of green pepper and new-mown hay, with hints of smooth vanilla; baker's chocolate and tobacco leaf complete this aromatic mosaic. The palate presents a wealth of sensations, with a dense, silky suite of fine-grained tannins perfectly supported by an emphatic acidity. Overall, Lamaione is appealingly smooth and rounded, with a warm alcohol and a very long-lasting 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

Wine Spectator: 95 points
The Wine Advocate: 92 points
I vini di Veronelli: 92 points
Wine Access: 93 points