FRESCOBALDI
TOSCANA

Lamaione 2007



Formati

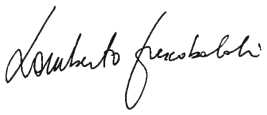
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TOSCANA

Lamaione 2007

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

2007 experienced a mild spring and autumn, with only scattered rainfall and no significant heat. July saw high temperatures, although they went down somewhat in the second half of the month; August experienced abundant rainfall. Ripening was slow and gradual, in excellent weather, with warm, sunny days and cool nights.

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 rich ruby red charactises Lamaione 2007. The nose, displaying marked elegance, unfurls an impressive array of aromas. Impressions of fruit are first to emerge, with wild blackberry and blueberry, closely followed by clove, black pepper, and semi-sweet chocolate; concluding the medley are subtly pungent notes of eucalyptus and star anise. The wine almost explodes on entry, with a profusion of flavours and aromas closely mirroring those on the nose. Alcoholic warmth and a crisp vein of acidity are in mutual balance, while the tannins are emphatic, but fine-grained and velvety. The finish seems almost endless.

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.