FRESCOBALDI
TOSCANA

Lamaione 2008



Formati

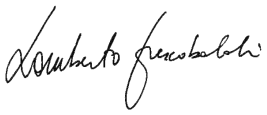
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Lamaione 2008

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

Although the harvest began on September 1, slightly behind schedule compared to recent averages, the fruit came in perfectly sound and healthy, and quality levels were uniformly high, thanks to unremitting attention in the vineyards, over the entire growth period, by the viticultural team. The 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average. Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes. In July and August, however, generous sunlight and warm temperatures in Tuscany partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties, with Sangiovese in the lead. The result of these overall conditions was extremely high-quality grapes that are yielding firmly-structured wines that will be very well-balanced, without any need of technical interventions. Simple, classic vinifications have extracted into the wines velvet-smooth tannins, and these wines, still young, display an appealing vein of good acidity. 2008 will be an outstanding year in particular for Sangiovese: these wines will be rich and intense, with deep colour and sturdy structure, showing generous bouquets with great aromatic range.

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

Lamaione 2008 is an elegant wine. It offers an intense violet color. Opening with fruity notes like wild blackberry and blueberry, followed by aromas of clove and black pepper and a delicate hint of eucalyptus to finish with aromas of tar, graphite and liquorice. On the palate the decisive entry denotes a body that is powerful and warm at the same time. The tannin texture is dense and silky. Notable intensity of flavour, long persistent 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.