FRESCOBALDI
TOSCANA

Lamaione 2009



Formati

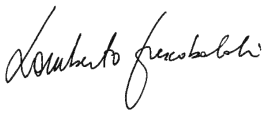
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Lamaione 2009

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 2009 harvest concluded definitively on October 9. Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. The Merlot harvested this year was of exceptional quality. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality. Tenuta di CastelGiocondo is located on an exceptional site on the southwest hillslope of Montalcino, a zone among Europe's finest for the production of world-class reds. In 2009, it received significant benefit from the warm, sunny days and gentle breezes of the summer, conditions that enabled the estate to harvest fruit that was truly exceptional.

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: More than 20 years
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 2009 is endowed with a very intense, impenetrable ruby-red. It opens with spicy notes of ginger and blueberry jam followed bycroissant, vanilla and cocoa. These are joined at the finish by aromas of tar, liquorice and gunpowder. In the mouth the very fine tannin texture is opulent and silky with a 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.

Awards

Vinous: 94 Points
JamesSuckling.Com: 95 Points