FRESCOBALDI
TOSCANA

Lamaione 2010



Formati

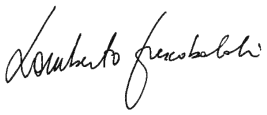
0,75 l, 1,5 l, 3 l

FRESCOBALDI
TOSCANA

Lamaione 2010

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 2010 harvest concluded on October 20. Spring 2010 was marked by frequent rainstorms, which made life difficult for the viticulturalists with regard to vineyard operations and anti-fungal efforts, but the rain also had the benefit of building up groundwater reserves. The summer months experienced a rather even alternation of decent rains and sunny days. September brought ideal conditions, with cool nights and warm, sunny days right through to the end of the harvest. The upshot was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels.

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: 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 2010 is a black-red with deep red highlights. On the nose, sweet berry fruits such as cherry and ripe blueberry, followed by chocolate, coffee, mint and licorice. Hints of almond, both fresh and toasted, are complemented by subtle flavours of tobacco. The palate is decisive, with dense and intense tannins. In spite of the bold body, Lamaione closes with a fresh finish and hints of mint.

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

JamesSuckling.Com: 95 Points - TOP 100 Toscana
Wine Spectator: 90 Points