FRESCOBALDI
TOSCANA

Lamaione 2011



Formati

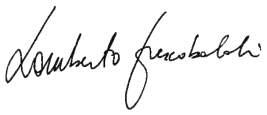
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Lamaione 2011

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

A normal year with a temperate spring and well distributed rains. The summer months saw regular conditions and some rain in July that helped ensure the vines avoided water stress. The second half of August was hot and sunny which allowed the grapes to ripen perfectly.

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
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 2011 is a deep, bright red. The nose is distinguished by clean aromas of blueberries and ripe blackberries without excessive softness. Dark chocolate, licorice and hints of coffee follow balsamic scents and spices such as thyme and fresh peppermint. The finish adds aromas of tobacco, toasted almonds and walnuts together with hints of flint and tar. The entry on the palate reveals a tightly-woven texture, remarkable tannins and taste-olfactory correspondence. The persistence of Lamaione is very long, and the finish recalls its considerable expressive power.

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.

Awards

JamesSuckling.Com: 95 Points
Wine Spectator: 90 Points