


FRESCOBALDI
TOSCANA

Lamaione 2012

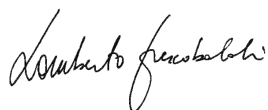


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Lamaione 2012

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 growing season was noteworthy for the high summer temperatures and scarce rainfall, which brought about a significant dryness that contributed to a harmonious development of the grapes. Although the harvest was very long, our grapes maintained perfect health until the very end, which is the first step for making excellent wines. 2012's light and warmth will give CastelGiocondo wines extraordinary power and richness.

Technical notes

Origin: CastelGiocondo, 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

Intensely purple, Lamaione 2012 is clear and beautifully consistent. It opens up with fruity notes of black and blueberries followed by cloves, black pepper, dark chocolate and a slight balsamic hint of eucalyptus and thyme. In the mouth, Lamaione is an explosion of warmth, softness and roundness. The tannins are significant, dense and silky, and the wine's finish is long and persistent.

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: 93 Points

Wine Spectator: 93 Points

The Drinks Business: 94 Points

Mondial Du Merlot: Argent Medal