

  
**FRESCOBALDI**  
TOSCANA

## Lamaione 2013



Formati

Bottle (0,75 l), Magnum (1,5 l), Double Magnum (3l)

# Lamaione 2013

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 2013 growing season was particularly favourable to the development of the grapevines. A cool spring with regular rainfall and a warm - but not excessively so - summer combined with a ripening phase that saw hot, sunny days give way to cool evenings ensured healthy and perfectly ripe grapes.

## 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 following 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 2013 is the result of a particularly fruitful year for Merlot grapes, which were able to ripen slowly and perfectly thanks to a sunny but not excessively hot season. The wine introduces itself with an intense deep ruby red colour, and the nose impresses with great aromatic richness and a complex bouquet of blackcurrant, small black fruits, bitter cherries and delicate notes of coffee and vanilla. In the mouth, the wine is enveloping with velvety tannins free of any harshness and rich in aromas of black berried fruits that fill the palate with lingering persistence.

**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

Falstaff: 93 Points