FRESCOBALDI
TOSCANA

Lamaione 2014



Formati

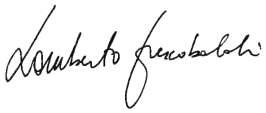
Bottle (0,75 l), Magnum (1,5 l), Double Magnum (3l)

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Toscana IGT

Produced since 1991 on Tenuta CastelGiocondo, Lamaione is an elegant Tuscan Merlot with excellent structure and great balance all at once. In this corner of Tuscany, Merlot has found a perfect union of climate-, exposure and soil-robust terroir, expressing a decisive and structured character and an elegant complexity.



Climatic trend

The year 2014 featured a mild winter and a cool summer. The summer rains favoured a longer growth cycle and slow ripening. Sunny September days with good temperature changes between day and night then allowed the grapes to reach their optimum ripeness.

Vinification and ageing

The hard work carried out in the vineyard over the months prior to harvesting provided us with perfectly healthy, mature grapes. The carefully selected grapes, hand-harvested in crates, were transported to the cellar where they were de-stemmed and then manually sorted.Fermentation was carried out in steel vats at temperatures of 28-30°C with maceration on the skins lasting approximately 3 weeks. The wine was then aged for 24 months in 80% new French oak barriques, followed by a further ageing period of 12 months in the bottle.

Tasting notes

Lamaione 2014 features an intense ruby red colour, with scents of red and black fruits. Black cherry, cherry, raspberry and blackcurrant, combined with spicy vanilla and black pepper notes, make up a decidedly full and complex bouquet. The taste is extremely elegant and balanced. A fresh, character-filled attack, well integrated with soft, smooth tannins, leaves a vibrant, persistent finish.

Awards

Bibenda: 5 Grappoli