

Tenuta CastelGiocondo Lamaione 2016

Full of the courage that any individual who wishes to embark on a new project possesses, we planted the first Merlot plants in the 1970s in an unusual, clay terrain. A significant challenge, which, in 1991, led to the birth of Lamaione, a solitary knight, powerful and proud in the Montalcino panorama.

Roberto Frescobaldi



Cimatic trend

The 2016 season will be remembered as very even and balanced. Spring saw plenty of rainfall and mild temperatures, which resulted in the Merlot vines sprouting slightly earlier than usual, between late March and early April. Conditions in summer were hot and consistent, with infrequent cool showers. Temperatures remained normal, resulting in slow, gradual maturation that produced fully ripe grapes. This vintage can be described with just one word: perfect.

Territory characteristics

Refining Time

24 months in barriques followed by a further aging period of 12 months in the bottle

Vinification

The Merlot grapes were carefully selected, hand-picked and placed in crates. Once at the cellar, the grapes were destemmed and sorted by hand. Fermentation was carried out in steel vats at a controlled temperature, with maceration on the skins lasting approximately three 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. At the end of this journey, Lamaione 2016 was ready to impress and caress palates with its elegantly velvety and fresh sensations.

Technical notes

Available formats

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

Double Magnum (3l)

Organoleptic Notes

Lamaione 2016 embodies the season that produced it. The balance between each of its components is seamless and the elegant freshness is unconventional. The ruby-red colour with tinges of purple is intense and impenetrable. The bouquet offers a wonderful array of aromas. Fruit is the star of the show, with pervasive hints of blueberry balanced out by fresh balsamic and minty notes. The fragrance of the fruit seems beautifully crisp. Lamaione 2016 has a pleasant tannic attack when tasted. The level of alcohol and freshness are perfectly balanced, and the finish is long and persistent.