FRESCOBALDI
TOSCANA

Lamaione 2017



Formati

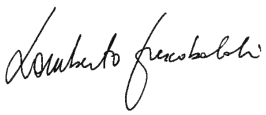
Bordolese (75 cl), Magnum (1.5 L), Double Magnum (3 L)

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Toscana IGT

In the 1970s, driven by the courage essential to every entrepreneur, we planted the first Merlot shoots in unusually clay-rich terrain. This was a major challenge that resulted in the creation in 1991 of Lamaione, a solitary horseman, proud and powerful, riding through Montalcino.



Climatic trend

In 2017, winter was rather mild with slightly above-average temperatures. Summer and spring saw higher temperatures and low levels of rainfall. The combination of the clay-rich soils and particularly dry growing season resulted in decent growth and excellent subsequent ripening. When the grapes were harvested, they were healthy, intact and well concentrated. The abundant sunlight and warmth during 2017 have the CastelGiocondo wines their extraordinary strength and richness.

Vinification and ageing

With its marine clay-rich soils and south-western exposure, the Lamaione vineyard is located 300 metres above sea level. 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 took place at a controlled temperature in steel tanks. 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 2017 was ready to pervade and caress palates with its elegantly velvety and intense sensations.

Tasting notes

The sunlight and heat during the year gave the Lamaione wine extraordinary strength and richness. Lamaione 2017 has an intense and impenetrable ruby-red colour. The nose reveals wonderful hints of cherry jam and plum. Notes of rhubarb, graphite, dark chocolate, liquorice and roasted coffee are also intriguing. It is warm, soft and well-rounded when tasted. Dense while silky-smooth at the same time, the tannins are truly remarkable.

Awards

James Suckling: 93,5 Points