

  
**FRESCOBALDI**  
TOSCANA

## Lamaione 2018



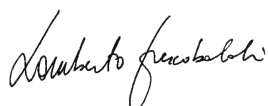
Formati

Bordolese (75 cl), Magnum (1.5 L)

## Lamaione 2018

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

The 2018 season was characterized by a cool and rainy winter, with sprouting in the normal range. The spring, which was rainy during the flowering period, slowed down fruit set, naturally lowering the production load of the plants. The summer was dry, with little rain, but thanks to the water reserve created in the spring, there were no problems. This situation allowed for smooth veraison and excellent ripening, with cool nights ideal for perfume and color development. The mid-September north wind led to a drop in temperatures. Merlot from Lamaione, a clay-rich vineyard, benefited from a cool, breezy and sunny season. The grapes arrived at harvest healthy, intact and with the right concentration.

## Vinification and ageing

The Lamaione vineyard is located at an elevation of 300 meters above sea level, on marine clay soils and southwest exposure. Merlot grapes were carefully selected and harvested by hand in boxes. Once at the winery destemming was followed by manual sorting of the berries. Fermentation was carried out in temperature-controlled steel tanks. Then the wine was aged for 24 months in 80% new French oak barriques; this was followed by an additional 12 months of aging in bottle. At the end of this process, Lamaione 2018 was found to be ready to conquer the most demanding palates with elegantly velvety and intense sensations.

## Tasting notes

Lamaione, even in cooler vintages like 2018, is able to express all its power and complexity. Its 2018 version has a very deep and impenetrable ruby red color. On the nose, the fruit is ripe plum and cherry. Then hints of cocoa, rhubarb, licorice and graphite take over. The finish is coffee alternating with the chocolate-mint combo. On the palate it is warm, its tannic texture thick and voluminous, not afraid of pairings even with particularly intense foods. Reminiscences of tobacco peep out in the gustatory finish to flank the firm cocoa timbre. The "iap," intense aromatic persistence, is very long.