


FRESCOBALDI
TOSCANA

Lamaione 2020



Formati

Lamaione 2020

Toscana IGT

Animated by the courage that every person who wants to undertake has, in the 1970s we planted the first Merlot rootstocks on an unusual clay soil. A major challenge that in 1991 saw the birth of Lamaione, a lone, powerful and proud knight in the Montalcino landscape.



Climatic trend

The 2020 season began with rather limited rainfall in the winter months after water reserves were restored in the last months of 2019. The water reserves generated during this period made it possible to cope with the higher temperatures of the summer period from June to August. The vines started their budding in the last days of March. The 'beginning of flowering was recorded in the second fortnight of May with then a regular course favored by an ideal climate with warm, dry and slightly windy days. The absence of rainfall even during the harvest period made it possible to bring perfectly ripe, healthy and structured grapes to the winery. The phenolic and sugar content were perfect.

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 (aged or matured) for 21 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 2020 turned out ready to conquer the most demanding palates, thanks to a particularly favorable season.

Tasting notes

Lamaione 2020 has a beautiful intense and impenetrable ruby red color with purple highlights. The intense and complex bouquet is expressed with notes of red berry fruit and plum. This is followed by intense tertiary notes reminiscent of roasted coffee bean and cocoa powder. There is also beautiful spice with notes reminiscent of licorice. The palate is harmonious, warm and broad, with velvety tannins. Persistent and long.