FRESCOBALDI
TOSCANA

Lamaione 2021



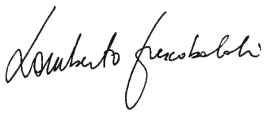
Formati

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Lamaione 2021

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 2021 season will be remembered as a dynamic one. After a rainy and mild winter, which had resulted in a slight advance in sprouting, temperatures dropped sharply in early April, slightly slowing sprout growth. From May onward, temperatures rose again, leading to a summer that will be remembered both for beautiful day-night ranges and for the long period of intense heat. The berries presented themselves for harvest in a perfect state of health, thanks to mild temperatures and low humidity.

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 matured for 21 months in 80% new French oak barriques; this was followed by a further period of aging in the bottle. At the end of this process, Lamaione 2021 turned out ready to conquer the most demanding palates, thanks to a particularly favorable season.

Tasting notes

Lamaione 2021 presents a beautiful, impenetrable, intense ruby red color. The bouquet is complex and intriguing ranging from ripe fruit notes such as cherry, plum to small red and black fruits. The nose continues with sensations of cocoa powder, roasting, black tea leaves and a delicate menthol sensation. In the mouth it is enveloping, warm, soft and with caressing tannins. The aromatic persistence is very long.