


FRESCOBALDI
TOSCANA

Montesodi 1996



Formati
0,75 l, 1,5 l e 3 l

Montesodi 1996

Chianti Rufina DOCC

A cru selection with its initial vintage in 1974, Montesodi is made only in exceptional growing years. It is produced from Sangiovese grown in the Montesodi vineyard, which, at 400 metres' elevation, has always been regarded as the finest on the Tenuta for growing Sangiovese. It yields a rich, intense wine of remarkable aromas.



Climatic trend

The Spring and Summer season of 1996 were particularly favorable for the vegetative development of the vines in Tuscany. Flowering, budding and fruit set all occurred 15 days earlier than usual. When rains during the beginning of October threatened to compromise the promising vintage, we took the necessary precautions to assure the health of grapes: defoliation, pruning of excess grapes and a regular control of potential diseases.

Technical notes

Origin: Castello di Nipozzano, Pèlago

Altimetry: 400 m (1312 feet)

Surface: 20 hectares in the Montesodi vineyard (49 Acres)

Exposure: Southwest

Soil typology: Dry and stony, with clay, limestone, well drained, poor in organic matter

Plant density: Part 3,000 vines/hectare and part 5,850 vines/hectare

Breeding: Guyot

Vineyard age: 16 years

Wine Variety: Sangiovese

Maceration Time: 30 days, including alcoholic fermentation

Malolactic Fermentation: Immediately after the alcoholic fermentation

Ageing containers: Barriques of French oak: 1/3 new, the rest used

Ageing time: At least 12 months

Tasting notes

Wine pairing: Roast or grilled lamb, game birds (pheasant), pan-fried beef.

Awards

Gambero Rosso: Three glasses

