FRESCOBALDI
TOSCANA

Montesodi 1996



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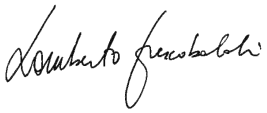
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Montesodi 1996

Chianti Rufina DOCG

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