FRESCOBALDI
TOSCANA

Montesodi 1997



Formati

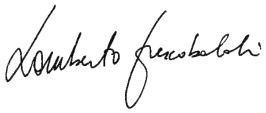
0,75 l, 1,5 l e 3 l

FRESCOBALDI
TOSCANA

Montesodi 1997

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

At the estate of Castello di Nipozzano in Chianti Rufina the spring freeze did not affect the vineyards.The Sangiovese vines, which are grown in the highest part of the estate were completely unaffected; the late bloom, which is typical of Cabernet Sauvignon and Cabernet Franc, saved these varietals. Because the grapes matured more quickly than usual, they offer concentrated sugar, rich colors, and delicious tannins.

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 of skin contact, including alcoholic fermentation, with periodici rimontaggi, to obtain more color and softer tannins
Malolactic Fermentation: Immediately after the alcoholic fermentation, with indigenous bacteria, in French oak casks.
Ageing containers: Barriques of French oak, 1/3 new, the rest used. The fine grain wood of the casks we choose are more respectful of the grapes' personality, and produce more balanced wines
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
AIS Duemilavini: 5 grappoli
Wine Spectator: 91 points