FRESCOBALDI
TOSCANA

Montesodi 1998



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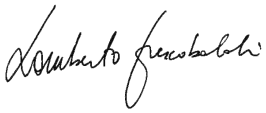
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Montesodi 1998

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 heat of the summer months provoked a precocious maturation of the berries, thus the wines will be characterized by superior softness and low acidity. Even the Sangiovese which is a variety known to be "rough", will be in '98, softer with velvety 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
Malolactic Fermentation: Immediately following the alcoholic fermentation
Ageing containers: Barriques of French oak (1/3 new)
Ageing time: At least 12 months

Tasting notes

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

Awards

AIS Duemilavini: 5 grappoli