


FRESCOBALDI
TOSCANA

Montesodi 1999



Formati

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

Montesodi 1999

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 grapes are extremely fruit-forward with evolved tannins and low acids; in general the wines have great structure and should be very long-lived. Weather throughout the growing season was normal, with lots of sunshine in July and only sparse rains in August. An Indian summer in September and October, gave the grapes a perfect environment to bask in the sun and mature.

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 (2/3 new)

Ageing time: 18 months

Tasting notes

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