FRESCOBALDI
TOSCANA

Montesodi 1999



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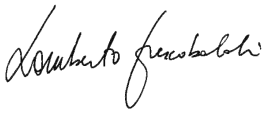
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Montesodi 1999

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 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.