

**FRESCOBALDI**  
TOSCANA

## Montesodi 2000



Formati

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

# Montesodi 2000

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

Harvest at the Marchesi de' Frescobaldi estates began this year on August 28th. The grapes, which ripened 7-10 days earlier this year, were harvested in excellent condition and are rich in sugars and polyphenols thanks to a spring with periods of rain, followed by periods of sunshine. A mild summer with sparse rains helped to avoid drought and stress on the vines, and the heat during the second half of August further promoted sugar concentration. The Sangiovese grapes ripened early this year, and are rich in anthocyanins and tannins, with elevated levels of alcohol and low acidity.

## 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

**Color:** Luminous steel like ruby red with glares of deep crimson. **Aroma:** A Bouquet of varied scents, intital scents of vanilla reminiscent of sweet red berries and currents, accompanying a sensation such as fresh chopped pepper. **Taste:** A very refined taste, solid yet not opulent.

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

# Awards

AIS Duemilavini: 5 grappoli

International Wine & Spirits Competition: Gold Medal

Luca Maroni: 90 Points

I vini di Veronelli: Super 3 stelle

Wine Spectator: 91 Points

Le Guide de L'Espresso: 16,5/20 Points