FRESCOBALDI
TOSCANA

Montesodi 2000

Formati

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

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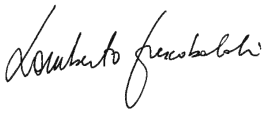
Montesodi 2000

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