


FRESCOBALDI
TOSCANA

Montesodi 2001



Formati

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

Montesodi 2001

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

Even though temperatures were high during the month of August, the vines continued to thrive thanks to the water reserves in the soil built up from the rainfall in the month of August. The rain in early September proved valuable, especially for the ripening of the Sangiovese. The showers also washed the dust from the summer months off of the vines.

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: Immediately following the alcoholic fermentation

Ageing time: 18 months

Tasting notes

Its colour is remarkable, a brilliant, saturated purple. The nose exhibits strikingly rich aromatics, with ripe, fleshy fruit supporting an intriguing blend of spice and mintiness that foregrounds vanilla and black pepper. The entrance is lush and creamy, but its firm structure is immediately evident, built on judicious tannins and a harmonious balance of alcohol and acidity. Great length and intense flavours make for a compelling finale.

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

Awards

Gambero Rosso: Three glasses

Wine Spectator: n. 45 in the Top 100 – 93 points