FRESCOBALDI
TOSCANA

Montesodi 2003



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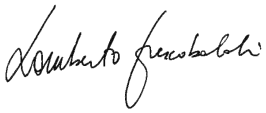
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Montesodi 2003

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

At the Castello di Nipozzano estate, the harvest was extremely favorable. The harvesting of the Merlot began during the last week in August, and that of the Sangiovese began in mid September.Castello di Nipozzano is equipped with a very accurate irrigation system in which a drop of water is released from a thin pipe into the soil when the temperatures get too high. This allows for the prevention of potential damage caused by drought and extremely hot weather, such as stress on the vines. The Sangiovese from Montesodi vineyard is also incredibly intense. In general, both the Sangiovese and the Merlot from this harvest are rich in sugars and polyphenols, thanks to a season that favored their concentration. In turn, the alcohol level will be rather high (between 13.5 and 14.5°) The tannins appear to be soft and well balanced. The aging in barriques will help to produce wines that are extremely elegant.

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 done after the alcoholic fermentation
Ageing containers: Barrique of split oak
Ageing time: 18 months

Tasting notes

Strikingly intense and brilliant purple. The nose shows rich, concentrated fruit, with abundant blackcurrant and blueberry preceding clean-edged impressions of plum preserves, while black pepper and cinnamon nuances mark a very lengthy finale. It develops quite full-bodied on the palate, warm and generous, with a well-built, velvety suite of tannins. The progression through the finish is complex and lingering, complemented throughout by a judicious acidity that perfectly balances the alcohol.

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

Awards

Wine Spectator: 91 points