FRESCOBALDI
TOSCANA

Montesodi 2004



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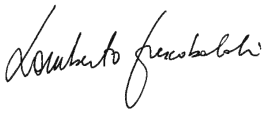
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Montesodi 2004

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

2004 was distinguished by its close to normal season, with a cooler spring than those of the preceding years, and a delayed budding. During the summer the temperatures stabilized below the norm for the season, and only in the last two weeks of July did they begin to climb. The soils are well drained yet at the same time have a substantial water reserve. The cool and mild nights will help produce elegant wines. The bunches are sparse, and the berries are in very good condition, both in terms of size as well as structure and concentration.

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
Alcohol content: 13,50%
Maceration Time: 30 days
Malolactic Fermentation: Immediately done after the alcoholic fermentation
Ageing containers: Barriques 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 full-bodied on the palate, warm and generous, with a well-built, velvety tannins. The progression through the finish is complex, complemented throughout by a judicious acidity that perfectly balances the alcohol.

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

Awards

Ian D'Agata & Comparini: Best 100
I vini di Veronelli: 3 stelle rosse
International Wine Cellar - Stephen Tanzer: 91 points
Luca Maroni: 90 points
The Wine Advocate: 92 points
Wine Spectator: 91 points