FRESCOBALDI
TOSCANA

Montesodi 2005



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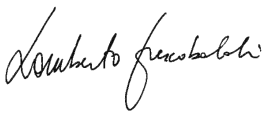
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Montesodi 2005

Chianti Rufina Riserva 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

After a fluctuating growing season that required attentive vineyard supervision, particularly in certain areas, this year's was a fine harvest indeed. The superb quality of the grapes on Frescobaldi's various estates was a reward for careful the work and good management decisions throughout the season. In vineyards characterised by deep, well-drained soils, special attention was given to the vines with a generous leaf pulling process and as a result, the grapes are in very good condition. Montesodi is sturdily structured, elegant, fruity, and with good spiciness.

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: 14,50%
Maceration Time: 30 days
Malolactic Fermentation: Immediately done after the alcoholic fermentation
Ageing containers: New barriques of split oak
Ageing time: 18 months in barriques and 6 months in bottles

Tasting notes

Beautiful intense purple red . Rich, ripe currant and berry on the nose with hints of liquorice . Full bodied, with fine, lightly firm tannins that carry the fruit through the long finish.

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

Awards

Luca Maroni: 93 points
Ian D'Agata & Comparini: n. 5 in the Top 100
San Francisco International Wine Competition: Bronze medal
Luca Maroni: 92 points
Wine Spectator: 90 points