

Montesodi 2005



Formati

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

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