FRESCOBALDI
TOSCANA

Montesodi 2006



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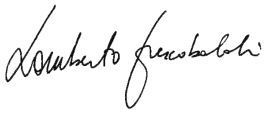
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Chianti Rufina Riserva DOCG

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

The 2006 harvest was completed on October 11. The overall evaluation is very positive, particularly regarding exceptional levels of fruit quality. Castello di Nipozzano, the standard-bearer of Chianti Rufina DOCG winemaking, experienced even and balanced growing conditions, with normal amounts of rain during July and August. The year yielded wines of considerable elegance and outstanding ageing potential. Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine structure.

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: barriques of one year of split oak
Ageing time: 18 months in barriques and 6 months in bottles

Tasting notes

A deep ruby precedes a nose rich in well-ripened fruit, with blueberry, redcurrant, and cherry well in evidence, enhanced by floral notes of sweet violets and smooth vanilla, tobacco leaf, and cocoa. In the mouth it is intense, velvety, and well balanced. The palate shows striking complexity, with broad, emphatic tannins. A long-lingering finish beautifully binds everything together.

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

Awards

Le Guide de L'Espresso: 17/20
International Wine Cellar - Stephen Tanzer: 94 Points
I vini di Veronelli: 91 points
Ian D'Agata & Comparini: 92 points
Luca Maroni: 90 points