FRESCOBALDI
TOSCANA

Montesodi 2008



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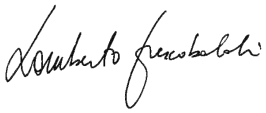
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Montesodi 2008

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

In 2008, spring was very rany, with below average temperatures, while rain and wind in June, during the flowering stage, resulted in the development of loose clusters. Intense sunlight and warm temperatures in July and August , however, allowed the growth cycle to catch up its rhythm. The summer months, including September, were hot and sunny, but groundwater reserves were sufficient, and ripening continued at a good pace in all varieties. Sunny, mild conditions continued into the harvest period, so that the wine cellar staff were able to carry out with ease all of the stages of vinification.

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 vibrant, deep ruby red characterises Montesodi 2008, well complemented by a richly fragrant bouquet. It releases a broad expanse of aromas, including wild red berry, blackberry, dried plum, and wild cherry, with more delicate notes of sweet violets. These aromas are lifted by toasty impressions of cocoa powder, vanilla, and roast espresso bean, and by spicy nuances of black and green pepper. The palate displays notable warmth and a velvety mouthfeel; fine-grained, stylish tannins are already well tucked in, with a tasty vein of crisp acidity providing an impressive foil. The harmonious finish is quite lengthy.

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

Awards

International Wine Cellar - Stephen Tanzer: 91 points