FRESCOBALDI
TOSCANA

Montesodi 2009



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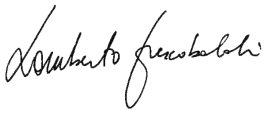
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Montesodi 2009

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 2009 harvest concluded definitively on October 9 with the arrival in the cellars of fruit from its Sangiovese grapes from the Montesodi vineyard. The final results are quite positive with respect to overall fruit quality. Spring followed the pattern set in recent years, with heavy rains that presented a challenge to the vineyard crews tending the vines and protecting them against fungal attacks, but at least the rains built up groundwater reserves. The even, well-paced weather conditions mean 2009 wines of significant elegance and guaranteed cellarability. In contrast to the spring rains, summer brought mild, sunny weather, right into autumn. Light rains arrived in mid-September, but did nothing to harm the sound health of the grapes nor the excellent levels of ripeness. This vintage should be one of the very finest for Montesodi Chianti Rùfina Riserva (100% Sangiovese), the first cru wine to come from Chianti Rufina and always an eloquent expression of its terroir.

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

Montesodi 2009 is an intense and brilliant ruby-red. The nose is fruity with blackberry and blueberry. Floral notes of violet and spicy notes of rhubarb and black pepper are accompanied by hints of leather and Cuban cigar. Fresh, mentholated with fresh notes of Eucalyptus. The palate has a good acidity and a tight tannin texture typical if its DNA. The lengthy finale is dominated by mineral notes of graphite and clear sensations of liquorice which underline its bold character.

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

Awards

JamesSuckling.Com: 92 Points