FRESCOBALDI
TOSCANA

Montesodi 2010



Formati

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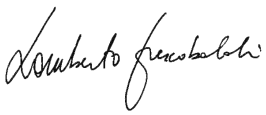
Chianti Rufina Riserva DOCG

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

Spring 2010 was marked by frequent rainstorms, which made life difficult for the viticulturalists with regard to vineyard operations and anti-fungal efforts, but the rain also had the benefit of build-ing up groundwater reserves. The summer months experienced a rather even alternation of decent rains and sunny days. September brought ideal conditions, with cool nights and warm, sunny days right through to the end of the harvest. The upshot was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels. At Castello di Nipozzano, the weather conditions, even and balanced throughout the season, will produce wines of remarkable elegance, bright acidity, and emphatic aromatics, with superb com-plexity and cellaring potential. After the spring rains, the summer months were marked by mild, sunny conditions that lasted into autumn. September brought some rain, but it did no harm to the health and soundness of the fruit. The fine ripeness levels of the grapes will ensure remarkably fine structures for this year's wines. In particular, predictions are that Montesodi Chianti Rùfina Riserva (100% Sangiovese), historically Chianti Rùfina's first cru wine, will perfectly mirror its exceptional 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: 5,850 vines/hectare
Breeding: Guyot
Vineyard age: More than 20 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 luminous, lively ruby announces Montesodi 2010. Complex fruit notes are the first to appear on the nose, including morello cherry, dried plum, and blueberry, followed immediately by sweet violets, fresh hay, and carob, all enlivened by a crisp note of slaty mineral, while the background boasts stylish notes of clove, black liquorice and nutmeg; closing this aromatic treasure are pungent hints of toasted almond and pipe tobacco. A lively crispness in the mouth and the ample body impress immediately, as do the tannins, noticeable, self-assertive, and with the slight rasp classic to the Sangiovese in this growing area. The finish is near endless.

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

Awards

The Wine Advocate: 92 Points