FRESCOBALDI
TOSCANA

Montesodi 2011



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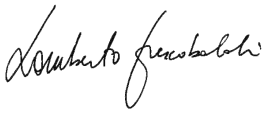
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A cru selection with its initial vintage in 1974, Montesodi is made only in exceptional growing years. It is produced from Sangiovese grown in the Montesodi vineyard, which, at 400 metres' elevation, has always been regarded as the finest on the Tenuta for growing Sangiovese. It yields a rich, intense wine of remarkable aromas.



Climatic trend

During the month of August there were two climatic situations of extraordinary importance that, through the forces of the natural elements, shaped the characteristics of the grapes. The first half of August was characterized by sunny days - daytime temperatures never exceed 30° C, and very cold nights. Instead, during the second part of August, the power of the sun gave strength and concentration to the red grapes such as the Sangiovese. The end result is that our red grapes enjoyed an extraordinarily healthy aspect: perfectly ripe, concentrated and rich in polyphenolic material. The harvest was conducted on October 3rd. Sangiovese: This variety sometimes proves difficult, but this year at Nipozzano our work has paid off and we are very pleased with the results. The very first harvests were fruity and fresh. Then, taking advantage of a sunny September, we were able to bring the Sangiovese at this estate to a level of maturity, both in pulp and skins, that is achieved only in the best vintages.

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: Austrian and French oak 30hl casks
Ageing time: 18 months in casks and 6 in bottles

Tasting notes

Montesodi 2011 is intense ruby-red color with ruby highlights. Violets and fruit, blackberry in particular, are prevalent on the nose. These are followed by notes of roasted arabica coffee and spicy hints of nutmeg, cloves, black pepper and licorice; a hint of tar at the finish. The palate is fresh, with a subtle, dense texture and a bit of a bite, as is often the case with Sangiovese. The body is generous and the finish is very long, dominated by fresh notes and expansive fruit.

Wine pairing: Excellent with rare red meats, it pairs beautifully with bistecca alla fiorentina: the Florentine t-bone steak.

Awards

Vinous: 89 Points
JamesSuckling.Com: 92 Points
Wine Spectator: 90 Points