FRESCOBALDI
TOSCANA

Montesodi 2012



Formati

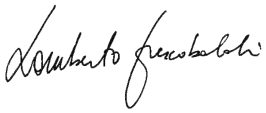
0,375l – 0,750l – 1,5 Magnum – 3,0 Double Magnum

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Montesodi 2012

IGT

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 winter of 2012 was marked by severe temperatures, which even dipped below 0°C in January, and by significant snowfalls in February. A cool spring, with rainfall occurring throughout the entire period, built up groundwater reserves in the vineyards, ensuring adequate water for the vines, particularly during the summer heat, when the vine's foliage is at its maximum extent and the grapes begin to turn colour and ripen. Summer was, in fact, hot and dry, marked by days whose temperatures rose above 35°C, but also by very cool nights. This alternation of temperatures encouraged a ripening process that was favourably gradual. Vineyard management practices that had been honed over the years made it possible to maximise the vines' growth-crop balance. The Montesodi vineyard, thanks to its distinctive soils, was able to absorb all of the elements it required for producing a superb wine, one that exhibits crispness, elegance, harmony of all its components, and significant longevity.

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, rocky alberese-type limestone and clay, well drained and with little organic matter
Plant density: 5,850 vines per hectare
Breeding: Guyot
Vineyard age: More than 20 years
Wine Variety: Sangiovese
Alcohol content: 14,50%
Maceration Time: 30 days
Malolactic Fermentation: IImmediately following initial fermentation
Ageing containers: Large Austrian and French 30hl ovals
Ageing time: 18 months in oak and 6 months in the bottle

Tasting notes

Montesodi 2012 appears a deep ruby red, with garnet highlights. Its bouquet is pronounced, crisp, and deeply fragrant, with impressions of earthy mineral complemented by aromatic herbs, liqueur cherries, sweet violets, and ginger. The palate continues the aromatic complex on the nose, and is marked by toasty, well-ripened tannins that still show a slight burr. The multi-layered finish is infused with bitter almond and hazelnut, as well as hints of strawberry-tree, orange-blossom honey, bitter-orange marmalade, and white peach and plum. (Tasted March 2015.)

Wine pairing: Outstanding with grilled meats, and the ideal partner to bistecca alla fiorentina.

Awards

JamesSuckling.Com: 93 Points
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