FRESCOBALDI
TOSCANA

Montesodi 2013



Formati

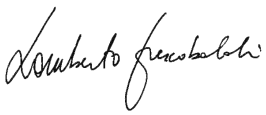
0,750l – 1,5 Magnum – 3,0 Double Magnum

FRESCOBALDI
TOSCANA

Montesodi 2013

IGT

A Cru born in 1974 and produced only in the best years with Sangiovese grapes from the homonymous vineyard 400m above sea level. An intense wine with grand aromas and a long, noble persistence, Montesodi has always been considered the highest expression of Sangiovese at Castello Nipozzano



Climatic trend

Winter 2013 was characterised by cold days with temperatures falling below 0°C and infrequent but significant snowfalls. Spring was cool with rain showers that were well-distributed throughout the season. Summer was particularly cool when compared to the seasonal averages, but heat waves at the end of July and the first ten days in August favoured Sangiovese's veraison. The temperature difference between day and night aided the gradual ripening process. Montesodi, expresses excellent freshness, elegance, harmony and longevity.

Technical notes

Origin: Castello Nipozzano, Pèlago
Altimetry: 400 m (1312 feet)
Surface: 20 hectares
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: 13,50%
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 2013, intensely ruby red in colour, surprises with its balance between the floral violet notes and the fresh and balsamic ones. Also present are notes of bergamot and bitter candied orange. In the mouth the wine is fresh, complex and balanced. The tannins blend well with the body resulting in a wine that is velvety to the palate. The acidic component is noteworthy and joins elegantly with the alcoholic content. The finish is highlighted by mixed berries such as blackberry and raspberry with an added light liquorish note.

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

Awards

JamesSuckling.Com: 93 Points
Vinibuoni: Crown
Vitae: 4 viti
Vinum: 17 Points
The Wine Advocate: 92+ Points
Wine Enthusiast: 93 Points
Falstaff: 94 Points