FRESCOBALDI
TOSCANA

Montesodi 2014



Formati

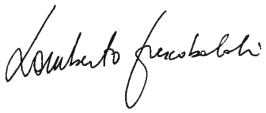
Bottle, Magnum (1,5 l), Double Magnum (3 l)

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Montesodi 2014

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 2014 was characterised by higher than average temperatures and a mild spring that encouraged an early start for the grapevines' budding phase. A particularly mild summer with well-spaced out rains brought the growing season back to its normal progression, while heat waves at the end of July and beginning of August positively affected the Sangiovese grapes veraison. The temperature differences between night and day promoted a gradual ripening of the fruit.

Technical notes

Origin: Castello Nipozzano
Altimetry: 400 m (1312 feet)
Surface: 18 hectares
Exposure: Southwest
Soil typology: Dry and rocky limestone, calcareous clay, well drained and poor in organic substances.
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 2014 is intensely ruby red with garnet highlights. To the nose it is intense, fresh, fragrant and mineral with scents of bergamot, cherry flower, violet and loquat. The wine possesses distinct taste-aroma correspondence, and to the palate it is mineral and persistent with toasted and silky tannins. In the mouth the wine expresses sweet notes of maraschino cherries, strawberry tree fruits, candied cedar and sugar alongside spiced notes of coffee and fruity highlights of white fleshed stoned fruits.

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

Awards

Vinibuoni: Golden Star
JamesSuckling.Com: 92 Points
Doctor Wine: 96 Points
Vitae: 4 Viti