FRESCOBALDI
TOSCANA

Montesodi 2015



Formati

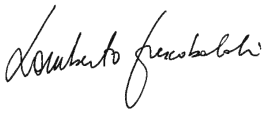
Bottle, Magnum (1,5 l), Double Magnum (3 l)

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Montesodi 2015

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 best expression of Sangiovese del Castello Nipozzano



Climatic trend

In 2015, the ripening of the grapes was excellent thanks to the long summer, the high temperatures and the favourable climate. Winter made an appearance only in the second week of February, slowing down the plants' awakening by about ten days. Spring began in earnest on March 21. The flowering phase was favoured by the alternating sunny and mild days, and lower than average rainfall when compared to the previous five years. Summer will be remembered as one of the warmest and sunniest of the past decade. July, in particular, was noteworthy for reaching temperatures above 30°C with very little rainfall. The beneficial rains of the first week of August once again modified the season's rhythm, leading to a Sangiovese being harvested before the last rainfall of the beginning of October.

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: Immediately 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 2015: ruby red, with garnet reflections. It appears intense, fres, mineral, with citrus scents, cherry blossoms, violet. Corrispondence between gustatory and taste evalutation. Persistent, mineral, with a toasted and silky tannin. Note of sour cherry in alcohol, hints of candied cedar and red orange. Hints of coffee powder, fruity notes of white-paste stone fruit. Tasted in January 2018.

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

Awards

JamesSuckling.Com: 93 Points
Vitae: 4 Viti
Gambero Rosso: 3 Bicchieri
Wine Enthusiast: 90 Points