FRESCOBALDI
TOSCANA

Montesodi 2016



Formati

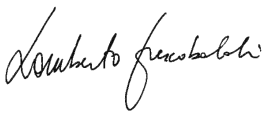
75 cl, 1.5 L and 3 L.

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IGT

From this portion of land, which has always been known as Montesodi due to the stony nature of the terrain, the first Chianti Rufina Cru was born in 1974. For me, it represents the wine of my youth and my most treasured memories at Castello Nipozzano, an extremely elegant and vivacious Sangiovese that still has the ability to thrill me, decades later.



Climatic trend

The 2016 season at Castello Nipozzano can be considered a great vintage. The year was characterised by a late, cool spring and a warm and sunny August. The rainfall explains the excellent growing season, as abundant precipitation during the flowering period was followed by scarce rain from the end of June until harvest. This helped create an exceptional Sangiovese vintage, with grapes evolving with unique characteristics at the time of ripening.

Vinification and ageing

After careful work on the vine, the Sangiovese from the Montesodi vineyard was harvested by hand into 15 kg crates. Further care and selection occurred in the cellar, where the grapes were carefully checked on the sorting table. Only the highest quality clusters were selected based on polyphenolic substances and the health of the grapes. Fermentation took place at a controlled temperature for around 10 days. Maceration was defined based on tasting, and finished after a period of one month. After racking, the wine was completed, bringing the malolactic fermentation process to a close. At the end of the year, Montesodi started its ageing process in French and Austrian oak 30 hl barrels, where it remained for the next 18 months, until it was bottled. The subsequent months of ageing in the bottle enabled Montesodi to express its maximum elegance and potential.

Tasting notes

Montesodi 2016 is immediately characterised by an extremely elegant bright ruby red colour. The bouquet confirms its appeal. opening with notes of cherry blossom, violet and hibiscus, followed by fruits such as blackcurrant and blackberry. This gives way to an elegant spiciness, with notes of liquorice and pepper. The wine has excellent minerality and fantastically well-integrated light graphite notes. The palate opens with freshness and develops into greater density. The tannins are silky and mature, and the finish is long, juicy and enticing.

Awards

James Suckling: 94 Points
Wine Spectator: 90 Points
Doctor Wine: 95 Points
Veronelli: 3 Stars