

Montesodi 2017



Formati

75 cl, 1.5 L and 3 L.

Montesodi 2017

Chianti Rufina Riserva DOCG

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

Winter 2017 was mild and dry. In spring, the early sprouting of the vines brought the growing season forward. During spring, sporadic rainfall restored the water reserves needed in the vineyards, resulting in decent flowering that, in keeping with what was already being seen, occurred earlier. The harvest itself began early, at the end of a hot, dry summer that produced beautifully ripe grapes rich in phenolic content and colour.

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 15 months, until it was bottled. The subsequent months of ageing in the bottle enabled Montesodi to express its maximum elegance and potential.

Tasting notes

As usual, Montesodi 2017 has an intense ruby-red colour with tinges of purple, and this is just a foretaste to the wine's striking concentration and undeniable strength. The nose is powerful and utterly elegant, presenting an alluring succession of floral scents that blend harmoniously with rich notes of ripe fruit, red berries, black berries and plum. Hints of sweet spices bring these aromas together in an elegant way. When tasted, the density, balance, elegance and silky-smooth tannins that accompany the taste, which culminates in a pleasant and persistent finish, are truly astounding.

Awards

James Suckling: 92 Points

Wine Spectator: 91 Points