FRESCOBALDI
TOSCANA

Montesodi 2018



Formati

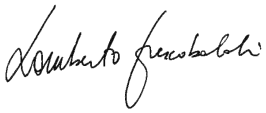
75 cl, 1.5 L and 3 L

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Montesodi 2018

Chianti Rufina Riserva DOCG Terraelectae

From this plot, which has always been known as Montesodi due to the stony nature of the terrain, the first Chianti Rufina Cru in 1974 was born. 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 cold winter, especially over the recent period marked by various rainy and snowy spells, has been followed by a mixed spring. Sunny days and rainy ones, including those marked by fairly heavy showers, alternated during this period. This rainfall helped re-stabilise the water reserves. Thanks to the higher spring temperatures, the vine's natural life-cycle ran its course in line with seasonal norms. High temperatures were also recorded for the entire summer period. The torrential downpours in the second half of August brought about that relief from the heat that is essential for a magnificent maturing. The varying temperatures in September helped the aromas to develop and ensured that the freshness typical of Castello Nipozzano wines was maintained.

Vinification and ageing

With its schist soils and magnificent south-western exposure, the Montesodi vineyard is located 400 metres above sea level. After the painstaking work carried out in the Montesodi vineyard, the Sangiovese grapes were hand-harvested with 15 kg crates. In the cellar, great care was taken when selecting the grapes. When they arrived, they were carefully checked on the sorting table. Berry after berry, only the healthiest and most polyphenolically rich grapes were chosen. The 2018 harvest yielded finely concentrated grapes that were beautifully ripe and had a wonderful freshness. Fermentation and maceration took place as normal. Malolactic fermentation took place immediately after racking. At the end of the year, the traditional ageing process that Montesodi undergoes began in 30 hl Austrian and French oak barrels. The subsequent months spent ageing in the bottle enabled the Montedosi to reach its peak in terms of elegance and power.

Tasting notes

Montesodi 2018 has a beautifully clear and radiant ruby-red colour. The bouquet is rich with hints of fruits and flowers accompanied by elegant tertiary notes. The floral notes include violet and rosehip, while the fruity ones include berries, strawberries and cherries. The impressive metallic note of the finish and spiced notes of clove and black pepper are what make Montesodi a unique wine of its kind. When tasted, the elegance and silky-smooth quality of the tannins on the palate is absolutely incredible. The finish is long and persistent.