FRESCOBALDI
TOSCANA

Montesodi 2019



Formati

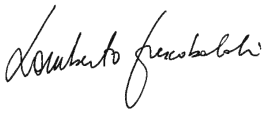
0.75 L, 1.5 L, and 3 L.

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Montesodi 2019

Chianti Rufina Riserva DOCG Terraelectae

From this land, which has always been known as Montesodi due to the stony nature of the soil, Castello Nipozzano created its first Cru wine in 1974. It represents the wine of my youth and my best memories at Castello Nipozzano: an extremely elegant and lively Sangiovese, which still has the power to move me several decades later.



Climatic trend

At Castello Nipozzano, the winter was characterised by long periods of sunshine and low temperatures. The spring, however, was cool, and the rain that fell created good water reserves to see the vines through the hot summer days. The summer period saw notable temperature variations, cooling off at night, helped in large part by the usual breezes from the Apennine slopes. Warmed by the sun and caressed by the cool air, the grapes were perfectly ripe and healthy when harvesttime came around. The resulting wines were typical of the area, set apart by their distinctive acidic edge and silky tannins.

Vinification and ageing

The Montesodi vineyard is located 400 metres above sea level, planted in schist soils with a magnificent southwestern exposure. After a great deal of careful work in the vineyard, the Sangiovese grapes from the Montesodi vineyard was harvested by hand into 15 kg crates. In the cellar, the grapes underwent a thorough examination process on the sorting table. To ensure only the highest quality specimens were selected, each berry was inspected, factoring in both their health and their polyphenol content. The 2019 harvest produced finely concentrated grapes, beautifully ripe and with a wonderful burst of freshness. They were subjected to the standard fermentation and maceration processes. Malolactic fermentation took place immediately after racking. At the end of the year, the Montesodi wine began its traditional maturation process in 30 hL Austrian and French oak barrels, where it remained for the next 18 months, until bottling. Several further months of ageing in the bottle allowed the Montesodi to express its full elegance and potential.

Tasting notes

The 2019 Montesodi is a beautiful and vibrant ruby-red colour. It is tantalising on the nose, characterised by fruity notes reminiscent of redcurrant and wild strawberry. These aromas are followed by floral notes, fresh balsamic scents, and an elegant spiciness reminiscent of liquorice and cloves. It is dynamic in the mouth, combining minerality and freshness with dense and slightly rough tannins, typical of Sangiovese. Balancing complexity and elegance, this wine is sure to leave an impression. Long finish.