FRESCOBALDI
TOSCANA

Montesodi 2020



Formati

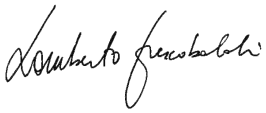
0.75 L, 1.5 L, and 3 L.

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Montesodi 2020

Chianti Rufina Riserva DOCG Terraelectae

It was on this piece of land, which has always been known as Montesodi due to the stony nature of the soil, that the estate's first Cru wine was created 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

Autumn 2019 at Castello di Nipozzano was rainy, which allowed good water reserves to be established in the vineyards' substrates. Winter was characterised by rather mild temperatures. Spring also registered temperatures above the seasonal average. This situation favoured a surprising balance between growth and production. Such highly favourable weather conditions, together with cool nighttime temperatures, ensured the vines were strong and healthy, from budding to harvesting.The grapes were then aided by optimal ripening conditions, reaching harvest in perfect health. The 2020 vintage brings out the characteristics of this extraordinary "terroir", thanks to a decidedly acidic edge and high sugar content.

Vinification and ageing

The Montesodi vineyard is located 400 metres above sea level, planted in schist soils with a magnificent south-west exposure. After being meticulously tended on the vine, the Sangiovese grapes from the Montesodi vineyard were harvested by hand into 15 kg crates. Further care and selection was taken in the cellar; on arrival, the grapes were carefully checked on a sorting table. The grapes were selected one by one to ensure only the highest quality in terms of polyphenolic substances and grape health. The 2020 vintage produced particularly rich and concentrated grapes, harvested at the most favourable time also thanks to a dry harvest period. Alcoholic fermentation and maceration were regular. Malolactic fermentation took place immediately after racking. At the end of the year, the Montesodi began its traditional maturation/elevation period in 30 hl Austrian and French oak barrels, where it remained for the next 15 months, until bottling. Several further months of ageing in the bottle allowed the Montesodi to express its full elegance and potential.

Tasting notes

At first glance, Montesodi 2020 is a brilliant ruby red. On the nose, it begins with fruity notes of blackberry and bilberry followed by clear floral hints of violet. The following olfactory phase is dominated by pleasant spicy notes of black pepper and balsamic notes of eucalyptus and liquorice root. On the palate it is dry, with a firm structure and the dense texture typical of the best Sangiovese wines. Montesodi 2020 stands out for its usual aromatic complexity, freshness supported by a generous yet agile body and a particularly long finish.