FRESCOBALDI
TOSCANA

Montesodi 2021



Formati

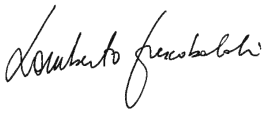
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Montesodi 2021

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

The year 2020 ended with an autumn in which the rainfall of the period was sufficient to replenish the groundwater tables. Winter 2021 was instead characterised by moderate rainfall and mild temperatures. Spring was cool and dry initially, followed by a month of abundant rainfall in May that replenished the water reserves of the countryside. A lack of rainfall in summer helped to balance the water stress of the vines and brought great richness of colour and aroma to the grapes. Beneficial rains, followed by abundant hill breezes, allowed the grapes to conclude their ripening cycle with extraordinary elegance and perfect health. The 2021 vintage was a rich one in which the spirit of the region emerged with great dynamism and vigour, allowing the production of wines that fully reflect the unique character of Nipozzano.

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 2021 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 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 2021 Montesodi is a vibrant ruby-red colour. On the nose, there are hints of red fruits such as strawberry plant, currant and citrus fruits such as blood orange. The spicy part is also interesting and marked by peppery and clove notes. Balsamicity also plays an important role with characteristic mentholated hints due to the typical terroir. On the palate, Montesodi is characterised by a beautiful freshness and a silky tannic texture that further elevates the wine's elegance. There is a delightful harmony in taste and aroma. The finish is long.