FRESCOBALDI
TOSCANA

Montesodi 2022



Formati

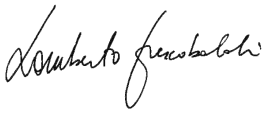
0.75 l, 1.5 l, and 3 l.

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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 2022 vintage started with good soil water reserves due to the average rainfall of the previous autumn. The winter was mild and quite long, ending with a sunny March, which broke the dormancy of the first vine plants. Sporadic spring rains among the rows of Nipozzano vineyards gave way to a summer that was dry and very hot, albeit with the typical cool breezes of Chianti Rufina. The rainfall at the end of August and late September allowed both the early and late varieties of vines to complete their ripening cycle with an excellent and balanced concentration of fruit. The temperature range promoted the accumulation of easily extractable noble phenolic substances and complex aromas, concluding a rich and very sunny vintage.

Vinification and ageing

The Montesodi vineyard is located 400 metres above sea level, planted in schist soils with a magnificent south-western 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 took place 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 2022 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

Montesodi 2022 has an intense bright ruby-red colour. An extremely elegant wine. On the nose it presents wonderful floral scents that recall notes of rose and violet, later on fruity notes of blackcurrant and raspberry are perceived. With an indescribable charm, the nose continues on splendid blood and balsamic notes with a slight hint of liquorice. Fresh with splendid silky tannins that caress the palate. The finish is extremely long and persistent.