FRESCOBALDI
TOSCANA

Montesodi 2023



Formati

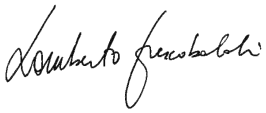
0.75 L, 1.5 L, and 3 L.

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Montesodi 2023

Chianti Rufina Riserva DOCG

"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 2023 vintage developed under intense and contrasting conditions, which marked the rhythm of the vines with almost narrative precision. Overall, the winter was very mild, interrupted only by a few truly cold but incisive weeks, which allowed the vines to enjoy a proper vegetative rest. The abundant rain early in the year enabled the soil to retain a large amount of water, creating a strong foundation for the new season. The rainy trend continued into spring, particularly between May and mid-June, accompanied by below-average temperatures. With the arrival of summer, the month of July brought a decisive change of pace: very high and prolonged temperatures tested the vines, which were able to weather the conditions thanks to the water reserves accumulated in the previous months. The first signs of water stress were quickly mitigated by a drop in temperatures starting at the end of July, re-establishing more favourable conditions for continued ripening. The 2023 vintage is therefore brimming with character, having transformed the climatic complexity into eloquence and elegance. Sunny yet balanced and profound yet harmonious, the wines accurately and authentically convey the identity of the Nipozzano area.

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 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. They were subjected to the standard alcoholic fermentation and maceration processes. 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 2023 is a stunning and vibrant shade of ruby red. The complex bouquet reveals elegant hints of berries such as arbutus berries, redcurrants and goji berries. The nose continues with the floral hints typical of Sangiovese, which then transition into wonderful balsamic and haematic nuances. Due to the maturation, the tertiary aromas are perceived later, unveiling roasted notes. Each sip is dry with a dense yet silky tannic texture. The finish is long and persistent.