FRESCOBALDI
TOSCANA

Ripe al Convento 1993



Formati

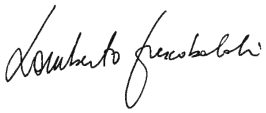
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Brunello di Montalcino Riserva DOCG

The Ripe al Convento vineyard, lying at 350-450 metres' elevation, yields a wine that is the fruit of painstaking quality selection, first in the vineyard and then on sorting tables in the cellar, where every berry is examined. This Brunello Riserva exhibits a remarkably distinctive personality and significant cellarability.



Climatic trend

Very dry year. At Castelgiocondo the wines were generally very good, but not particularly thick, and rather dry. However, we were able to obtain a Riserva of great dimension: soft, sweet and round tannins, loads of fruit, such as raspberry, blackberry, wild cherry, red berries, chocolate and pepper.

Technical notes

Origin: Castel Giocondo Estate, in Montalcino
Altimetry: Between 350-420 metres (From 1148 to 1377 feet)
Surface: About 15 hectares in the Ripe al Convento vineyard planted at the highest point of Tenuta di Castel Giocondo (37 Acres)
Exposure: South-Southwest
Soil typology: Calcareous terrain, rich in clay and well supplied with calcium. "Dark" grounds . Rich in mineral elements. PH alkaline/sub alkaline
Plant density: 5,500 vines per hectare
Breeding: Spur-pruned cordon
Vineyard age: 15 years
Wine Variety: 100% Sangiovese
Maceration Time: Approximately 4 weeks
Malolactic Fermentation: Imediately after the alcoholic fermentation, with indigenous bacteria
Ageing containers: Part 80 hl and 100 hl Slavonian oak casks, part in french oak casks
Ageing time: 3 years: 2 in barrique, 1 in oak casks

Tasting notes

Wine pairing: Stews, plates of slowly cooked meats and aged cheeses

Awards

Wine Spectator: 90 points
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