FRESCOBALDI
TOSCANA

Ripe al Convento 1995



Formati

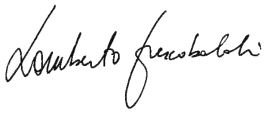
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Ripe al Convento 1995

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

The blossoming of vines in 1995 was atypical. Low spring tempertures delayed development of the buds and flowers. Summer was not as hot as usual in Tuscany, but rainy and humid, and not until September did the quality of the vintage become evident. Lots of sunshine and perfect temperatures assured a gradual and progressive maturation so intense that winemakers believe 1995 could be considered the "vintage of the century".

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
Alcohol content: 14%
Maceration Time: Approximately 4 weeks
Malolactic Fermentation: Immediately after the alcoholic fermentation, with indigenous bacteria
Ageing containers: Part in 80 hectoliters. and 100 hectoliters. Slavonian oak casks, part in French oak casks.
Ageing time: 3 years: 2 in barrique, 1 in oak casks

Tasting notes

The eye is struck by a ruby-red colour, clear and bright. The olfactory examination reveals fruity aromas such as cherry followed by scents of red berry fruit, herbs and balsamic notes.

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

Awards

Wine Spectator: 94 points
I vini di Veronelli: Super Tre stelle
AIS Duemilavini: 5 grappoli