FRESCOBALDI
TOSCANA

Ripe al Convento 1997



Formati

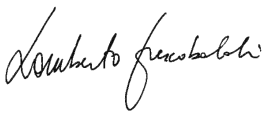
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Ripe al Convento 1997

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

It was an eccellent, outstanding year for Tuscan wines. The warm sunny days of September and the first part of October definitely contributed to the superb quality of the vintage, which will long be remembered despite the limited quantity.

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: Slavonian oak casks and in French oak barrels
Ageing time: from harvest to January 1st of the following 6th year, after having spent a minimum of 2 years in wood, and 6 months in the bottle

Tasting notes

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

Awards

Wine Spectator: 98 points
AIS Duemilavini: 5 grappoli