FRESCOBALDI
TOSCANA

Ripe al Convento 1999

Formati

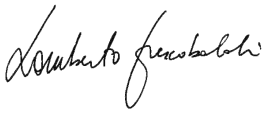
0,375 l, 0,75 l, 1,5 l, 3 l

FRESCOBALDI
TOSCANA

Ripe al Convento 1999

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 1999 growing season was an exceptionally good one in Montalcino. In July the sunny weather kept ripening on schedule, and the few rains in August served to maintain adequate water levels in the vines. September and October were warm and sunny, ensuring good physiological and phenolic maturity. The 1999 Ripe al Convento fruit yielded well-structured, full-bodied wines suitable for lengthy cellaring and at the same time remarkably rounded, with smooth, velvety tannins. For this wine, the vintage is of extremely high quality, comparable to 1997.

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: More than 25 years
Wine Variety: 100% Sangiovese
Alcohol content: 14,50%
Maceration Time: Ca. 4 weeks
Malolactic Fermentation: Immediately following alcoholic fermentation
Ageing containers: Slavonian oak casks and 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

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: n. 23 in the Top 100 – 97 points
AIS Duemilavini: 5 grappoli