FRESCOBALDI
TOSCANA

Ripe al Convento 2000



Formati

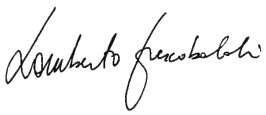
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Ripe al Convento 2000

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 grapes, of excellent quality, have ripened slightly earlier (7/10 days sooner than usual). The berries have been harvested in perfect health, rich in sugar and phenols, thanks to the rather rainy spring, followed by a sunny and temperate summer with occasional rainfall, that have relieved the vines from the water stress they usually suffer during the hot Tuscan summers. A warm second half of August has helped increase the grapes' sugar concentration. Sangiovese, in particular, has ripened early, very rich in color and tannins, and is both intense and very fruity, with a high alcoholic percentage(between 12 ½ and 13 ½), and low acidity. The early ripening has allowed a better planning of the harvest operations, over a longer period of time.

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: 15%
Maceration Time: 30 days
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

Exhibiting a lovely garnet-edged ruby, Ripe al Convento first offers generous dark cherry fragrances, then a strikingly broad array of spicier essences, among them tobacco leaf, cocoa powder, nutmeg, tanned leather, and roasted hazelnut. It builds a palate of exceptional depth and warmth, with a very full body that at the same time shows all of its components in beautiful balance. The finish is almost endless.

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

Awards

I vini di Veronelli: 3 stelle blu
AIS Duemilavini: 5 grappoli
Wine Spectator: 90 points