FRESCOBALDI
TOSCANA

# Ripe al Convento 2001




Formati

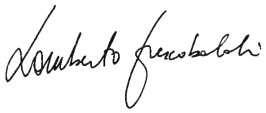
0,375 l, 0,75 l, 1,5 l, 3 l

FRESCOBALDI
TOSCANA

# Ripe al Convento 2001

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 harvesting of the grapes was concluded slightly later than anticipated, and this translated into qualitative benefits for every variety. The benefits were quite pronounced in the case of the later varieties, such as the Sangiovese, which slowly and gradually ripened as a result of the delayed growth of vegetation caused by the rain in September. The polyphenolic substances in these varieties were thus completely developed, with grapes turning out to be more complex. The quality of the 2001 harvest is considered very good. The aromas of the wines are particularly intense, while the structure appears sufficient to ensure a lengthy maturation.Spring and summer rainfall – at times abundant in May, June and July – produced a good level of moisture in the soil; the vines grew rapidly and developed lush foliage, while setting of the berry was highly favourable.

## 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: 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

A lovely ruby greets the eye, deep and intense. On the nose, first to emerge is an appealing amalgam of delicate spice and more pungent nuances of pencil lead and mint, which gradually yield to fruitier fragrances of wild berry fruit and dark cherry. It enters self-confidently in the mouth to immediate, impressive volume. Dense-packed tannins, a judicious alcohol, and a crisp acidity contribute to a well-rounded, overall balance. A delicious, long-lingering is laced with fragrant impressions of ripe fruit.

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

# Awards

AIS Duemilavini: 5 grappoli
International Wine Cellar - Stephen Tanzer: 91 points
The Wine Advocate: 90 points
Wine Spectator: 97 Points + TOP 100 (#26)