FRESCOBALDI
TOSCANA

Ripe al Convento 2003



Formati

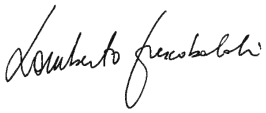
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Brunello di Montalcino Riserva DOCG

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

At Castelgiocondo, the harvest began at the start of October. The weather, hot and sunny during the summer as in the rest of Tuscany, was perfect during the harvest period. The grapes were brought to the winery in excellent condition, rich in sugars and more skins in the must than in past years. The Sangiovese for the Castelgiocondo Riserva is very intense in color and excellent in structure. The flavours are fruity and velvety.

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

This wine displays an intense ruby-red with garnet highlights, bright with a lovely consistency. It develops a remarkably complex bouquet, ranging from initial scents of red and black wild berry fruits such as plum, blackberry, blackcurrant and cherry, then to wild strawberries and vanilla. At the finish notes of roasted espresso bean, cocoa and tobacco leaf emerge with fresh mineral hints in the background. It displays notable smoothness and alcoholic warmth on the palate balanced with a lively acidity and fine-grained tannins. In concludes with an almost endless finish subtly laced with well-ripened fruit.

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