FRESCOBALDI
TOSCANA

Ripe al Convento 2004



Formati

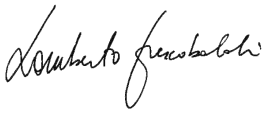
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Ripe al Convento 2004

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 2004 growing season was notable for its even climate, with a more cool and rainy spring than the preceding years leading to germination about a week later than usual. Cool nights in May and June with decidedly lower than normal temperatures. The notable difference between daytime and nighttime temperatures favoured rich and flavourful grapes. Only during the last two weeks of summer did the temperatures rise from below usual levels. The sun and the sunset winds at the beginning of September helped to create an elegant and concentrated wine, with grape stones and tannins that slowly and consistently matured over the arc of the season.

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: 13,50%
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 pleasing consistency. A rich and complex nose initially presents a fragrant array of fruit including red and black wild berries like plum, blackberry, blackcurrant and cherry, then to wild strawberries. Spicy notes of vanilla, toasted coffee bean, cocoa and tobacco emerge at the finish. The palate is warm, smooth and balanced, dense-packed tannins supported by measured alcohol and an acidity well balanced with the other components. The finish is persistent and lengthy laden with hints of ripe fruit.

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

Awards

Wine Spectator: 93 points
The Wine Advocate: 94 points
Wine Enthusiast: 93 points
I vini di Veronelli: Super 3 Stelle
The Wine Advocate: 90 Points
JamesSuckling.Com: 94 Points