FRESCOBALDI
TOSCANA

Ripe al Convento 2005



Formati

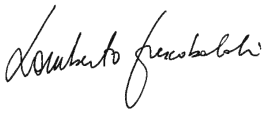
0,375 l, 0,75 l, 1,5 l, 3 l

FRESCOBALDI
TOSCANA

Ripe al Convento 2005

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

After a fluctuating growing season that required attentive vineyard supervision, this year's harvest was exceptionally fine. The superb quality of the grapes was proof of the importance of careful management in the vineyards. In fact, thanks to the deep and well-drained terrain, special attention to the care of the vines, and vigorous leaf pruning the grapes were in very good condition. The mild spring and cool summer months pushed veraison back to the first week in August. Warm weather in August and September helped to alleviate the slight delay, and the harvest was done between the end of September and the beginning of October.

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%
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 Riserva offers a beautiful and bright ruby-red; intense with highlights of garnet. Emphatic notes of dark-fleshed fruits are the first to emerge on the nose including wild blackberry, redcurrant, plum and blueberry followed by toastier impressions of vanilla, sweet tobacco leaf and roasted espresso bean. Fresh notes appear at the finish with hints of eucalyptus. The palate is balanced, soft and warm with dense and elegant tannins that blend well in the structure and are supported by a lovely acidity. The finish is long and persistent with notes of ripe fruit.

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

Awards

Wine Enthusiast: 94 Points
Wine Enthusiast: 94 Points
I vini di Veronelli: 93 Points and tre stelle azzurre