FRESCOBALDI
TOSCANA

Ripe al Convento 2006



Formati

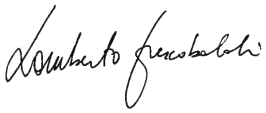
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Ripe al Convento 2006

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 harvest looked immediately very encouraging since the growing season had been so favourable. The spring months were marked by temperate conditions with little rain and no heat stress; this in turn contributed substantially to sound healthy fruit. At the end of May there was a sudden drop in temperatures; although it did no damage, the vine growth process was slowed and fruit set affected negatively. The result was looser, healthier clusters with fewer grapes. July brought high temperatures and August turned cool with moderate rainfall; temperature phenomena that ensure, in both red and white grape varieties, excellent concentrations of aromatic compounds, both intense and complex. The various growth stages were completed uniformly and evenly guaranteeing wine of unsurpassed quality and fine structure.

Technical notes

Origin: Castel Giocondo Estate, in Montalcino
Altimetry: Between 350-420 metres (From 1148 to 1377 feet)
Surface: 8.19 ha
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

Ripe al Convento 2006 has a lovely intense ruby-red colour with very delicate garnet highlights. An olfactory examination first reveals fruity notes of blackberry and plum jam followed by coffee and the bark of cinchona calisaya. Salty and woody flavours emerge at the finish with hints of black pepper and mineral notes of graphite. Heavy, but fine and elegant tannins. Castelgiocondo is enduring with great equilibrium, a long and persistent finish.

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

Awards

I vini di Veronelli: 93 Points and tre stelle azzurre
JamesSuckling.Com: 95 Points + TOP 100