FRESCOBALDI
TOSCANA

Ripe al Convento 2007



Formati

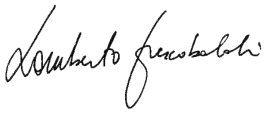
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Ripe al Convento 2007

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 2007 harvest concluded on October. Overall high quality of the fruit brought in resulted in an excellent vintage as well. The first grapes demonstrated that the 2007 harvest was to be outstanding, the natural culmination of a good growing season. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines.

Technical notes

Origin: Castel Giocondo Estate, in Montalcino
Altimetry: Between 350-420 metres (From 1148 to 1377 feet)
Surface: 8.18 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 20 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

Ripe al Convento 2007 is an intense ruby-red with barely perceptible highlights that are almost garnet in tonality. The nose is characterised by notes of blackberry that quickly leave in their place intense and pleasant sensations of ground hazelnuts, rhubarb, and Cuban cigar; then spicy notes emerge of black pepper, cardamom and walnut, followed by fresh notes of thyme, tea leaves and juniper. Hints of underbrush and iodine. Entry on the palate is imperious, characterised by a dense and elegant structure well supported by generous, full body. The finish is merkedly long and balanced.

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

Awards

JamesSuckling.Com: 94 Points
Wine Spectator: 93 Points
Vinous: 93 Points
I vini di Veronelli: Super 3 stelle
Wine Enthusiast: 93 Points
The Wine Advocate: 93 Points
I vini di Veronelli: 93 Points and tre stelle azzurre