FRESCOBALDI
TOSCANA

Ripe al Convento 2009



Formati

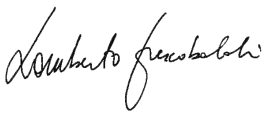
0,375l – 0,750l – 1,5 Magnum – 3,0 Double Magnum

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Ripe al Convento 2009

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

Castelgiocondo's 2009 growing season concluded on 9 October. Heavy rainfall in the spring proved a challenge for vineyard crews, as they worked to manage vine foliage and to prevent fungal attacks, but at the same time the rains re-built groundwater reserves. Modest rainfall in June and July brought new impetus to slowed vine-growth development and speeded up the ripening process, with the result that the vines produced superb-quality fruit, ripening slightly earlier than the previous year.

Technical notes

Origin: Tenuta di Castel Giocondo, Montalcino
Altimetry: Between 350-450 metres (From 1148 to 1377 feet)
Surface: 8.19 ha
Exposure: South-Southwest
Soil typology: Dark, schisty galestro soils, rich in clay, calcium, and other minerals; alkaline to sub-alkaline.
Plant density: 5.500 vines per hectare
Breeding: Low-trained spurred cordon
Vineyard age: More than 25 years
Wine Variety: Sangiovese
Alcohol content: 15%
Maceration Time: 30 days
Malolactic Fermentation: Immediately following initial fermentation
Ageing containers: Large Slavonian oak ovals and French oak barrels
Ageing time: From harvest through the 1 January of the 6th year, with a minimum of 2 years spent in oak and 6 months in the bottle

Tasting notes

Brunello Ripe al Convento 2009 appears a deep ruby red with subtle garnet highlights. The nose boasts an elegant aromatic complex of peppery balsam and wild berryfruit, which gradually evolve into impressions of smooth tobacco leaf, baker's chocolate, and liquorice root. The palate's imposing structure is beautifully complemented by supple, well-integrated tannins, a judicious acidity, and mineral essences, which drive a full-volumed progression and aromatic finish. (Tasted March 2015)

Wine pairing: Stews, slow-cooked meat dishes, and aged cheeses.

Awards

The Wine Advocate: 93 Points
JamesSuckling.Com: 94 Points
Wine Spectator: 91 Points