FRESCOBALDI
TOSCANA

Ripe al Convento 2010



Formati

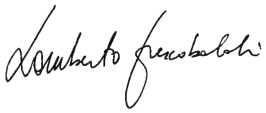
0,375l – 0,750l – 1,5 Magnum – 3,0 Double Magnum

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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 2010 grape harvest ended on October 20. The year's spring season was notable for frequent rainfall, which challenged the winegrowers both in managing the vegetation and maintaining it healthy while at the same time keeping ground water levels well supplied. The summer months were defined by an ideal climate of hot and sunny days, and cool nights, which lasted until the end of the season. The grapevines had the opportunity to express themselves at their best, and the grapes reached the winery in a state of optimal ripeness.

Technical notes

Origin: Tenuta CastelGiocondo, 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: 17 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

Unclouded and with a good consistency, Ripe al convento 2010 presents itself with a pleasing and intense red ruby colour with garnet hues. To the nose, the wine is complex and profound with an initially prevalent fruity presence of small black and red fruits such as plums, blackberries, and blackcurrant, which evolves into spiced vanilla notes and toasted scents of coffee, cocoa and tobacco. When tasted, the wine is warm, soft and balanced, and densely rich in tannins, which are well supported by the alcohol content and an acidity that is well balance by the other components. Tasted in December 2015.

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

Awards

The Wine Advocate: 93 Points
Wine Spectator: 95 Points
Vinous: 94 Points
Vinum: 17.5 Points
JamesSuckling.Com: 98 Points