FRESCOBALDI
TOSCANA

Ripe al Convento 2012



Formati

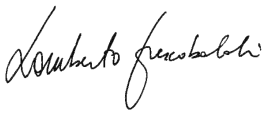
375 ml, 750ml (Bottle), 1.5l (Magnum), 3l (Double Magnum)

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Brunello di Montalcino Riserva DOCG

Ripe al Convento is a wine made with scrupulous care and attention from individual berry selection in the vineyard to vinification and ageing in the cellar. It is a Brunello Riserva with powerful personality and exceptional ageing ability.



Climatic trend

Summer 2012 was hot and dry but the Ripe al Convento vines were sustained through the growth cycle by healthy levels of water in the schist and clay Galestro sub-soil. The veraison phase – berry colour maturation - took place in optimal conditions and completed fully and evenly. The vines' deep roots enabled a gentle, complete maturation of the grapes, yielding ripe polyphenols perfectly expressive of the aromas and flavours to be found in the finest quality Sangiovese from the CastelGiocondo estate.

Technical notes

Origin: Tenuta CastelGiocondo, Montalcino
Altimetry: 350-450 metres above sea level (1,148-1,476 feet)
Surface: 8.19 hectares (20.2 acres)
Exposure: South and southwest facing
Soil typology: Dark, schisty Galestro soils, rich in clay, calcium, and other minerals; alkaline to sub-alkaline
Plant density: 5,500 vines per hectare (2,225 per acre)
Breeding: Low-trained spurred cordon
Vineyard age: More than 25 years
Wine Variety: 100% Sangiovese
Alcohol content: 15%
Maceration Time: 33 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

Intense and brilliant ruby red in colour, the wine is complex and intense on the nose: aromatic expression is of alternating notes of red and black fruits, damson and blackcurrant, before giving way to mineral notes of spice and incense. On the palate Ripe al Convento is opulent, enveloping, harmonious and rich with elegant tannins balanced by excellent flavour and acidity. The finish is persistent, lingering and aromatic. (Tasted in December 2017.)

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

Awards

JamesSuckling.Com: 95 Points
Doctor Wine: 95 Points
Wine Spectator: 92 Points