FRESCOBALDI
TOSCANA

Ripe al Convento 2013



Formati

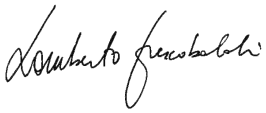
375 ml, 750ml (Bottle), 1.5l (Magnum), 3l (Double Magnum)

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Brunello di Montalcino Riserva DOCG

On the highest hills of this Tenuta, which began producing wine in 1800, a small Sangiovese vineyard amazes us with extraordinary emotions. At an altitude of 450 metres, the vineyard benefits from warm sun in the afternoon, galestro type soil, and fresh Mediterranean breezes, producing a uniquely elegant Brunello Riserva, with personality and longevity.



Climatic trend

The 2013 wine season was characterised by regular, frequent and well-distributed rainfall in spring and early summer, encouraging steady vegetative development. The marly nature of the soil contributes to balanced growth, due to its typical draining ability and its clay component, which provides water reserves when necessary. The mild summer season, free from intense heat waves, allowed for a perfect start to ripening. During this phase, thanks to a favourable alternation between cool nights and sunny days, the grapes accumulated rich quantities of anthocyanins and tannins, preserving the delicate varietal aromas. September and October saw abundant sun and excellent ventilation, leading to well-distributed grape ripening and a good balance between alcohol and acidity.

Vinification and ageing

The Sangiovese grapes were harvested by hand, after an initial careful selection in the vineyard. Upon arrival in the cellar, they underwent a further scrupulous inspection, with each grape being selected manually. Fermentation took place in stainless steel vats at controlled temperatures with frequent gentle pressing, especially during the first stages, in order to achieve a good extraction of both colourful and structural components. A lengthy period of ageing in wood followed, enabling the wine to acquire excellent stability and increase its aromatic and structural complexity. Ripe al Convento 2013 was ready for the market six years after harvesting and after further ageing in the bottle.

Tasting notes

Brunello Ripe al Convento 2013 impresses with its rich ruby-red colour and garnet hues. Its charismatic personality emerges even more on the nose, offering a splendid and extremely well-structured aromatic complexity. Clear notes of small black fruits, raspberries and candied orange peel are enriched by subtle balsamic scents of incense and tea leaf. On the palate, the wine develops with crisp fruit and extreme freshness. The dense tannic structure, with smooth, well-rounded tannins, gives it great balance and an extremely long, persistent finish. THE OENOLOGIST

Awards

James Suckling: 97 Points
Falstaff: 95 Points
Veronelli: 3 Stars