FRESCOBALDI
TOSCANA

Ripe al Convento 2014

Formati

0.75 lt., 1.5 lt., 3 lt.

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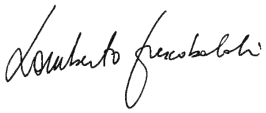
Brunello di Montalcino Riserva DOCG

On the highest hills of this Tenuta, which began producing wine in the year 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

During the 2014 winter season, temperatures were unusually mild for this time of year. Spring saw hot and sunny days when the vines were growing. A cool summer season characterised by heavy rain led to the vines growing over a longer period of time. During the second half of September, lack of rainfall, abundant sunshine and significant diurnal/nocturnal temperature variation caused the grapes to ripen faster, resulting in fruit rich in aroma, colour and structure.

Vinification and ageing

The Sangiovese grapes were picked by hand after being carefully selected in the vineyard. Once in the cellar, they were carefully checked once again and sorted manually one by one. Fermentation took place in stainless steel vats at a controlled temperature with frequent pumping-over, particularly during the early stages, so that the colour and structural components were properly extracted. The wine was then aged in wooden containers, resulting in excellent stability and greater complexity in terms of aroma and structure. Six years after the grapes were picked, and only after another period spent ageing in the bottle, Ripe al Convento 2014 is now ready to be placed on the market.

Tasting notes

Brunello Riserva Ripe al Convento 2014 boasts a bright and intense ruby-red colour. The bouquet includes floral notes and hints of gorse. It is enriched by scents of red fruit, including cherries, raspberries and wild strawberries. With time, notes of pepper, cloves and cardamom appear, enhancing the bouquet and making the wine exceptionally elegant. Harmonious and well-balanced, it boasts silky tannins that caress the palate, providing excellent structure. THE OENOLOGIST

Awards

Wine Spectator: 90 Points
Wine Advocate: 92 Points
James Suckling: 94 Points
Gambero Rosso: 3 Glasses