FRESCOBALDI
TOSCANA

Ripe al Convento 2015



Formati

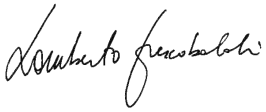
0.75 lt., 1.5 lt., 3 lt.

FRESCOBALDI
TOSCANA

Ripe al Convento 2015

Brunello di Montalcino Riserva DOCG

"On the highest hills of this estate, 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"
Lamberto Frescobaldi



Climatic trend

The vines sprouted in the first week of April and continued to grow properly, taking advantage of the abundant water reserves left over from 2014 and the rain that fell (normal levels) in winter 2015. During the season, the weather was dry and sunny, enabling the rows of vines to grow evenly. July was very warm and dry with temperatures that were 5°C higher than the norm. Thanks to the agronomic practices that we have adopted for many years, such as tilling the land in autumn, green manure sowing and canopy management, the vines were not overly affected by the high July temperatures. In the first week of August, two heavy showers brought some respite for the plants, reducing temperatures and allowing aromas, anthocyanins and tannins, which are very important when it comes to the quality of wine, to condense.

Vinification and ageing

The south-facing Ripe al Convento vineyard, where Sangiovese grapes are grown, is located 450 metres a.s.l. and is characterised by its schist-based Galestro soil. The grapes were picked by hand after being carefully selected in the vineyard. Once they arrived at the cellar, they were carefully checked once again and sorted manually one by one. Fermentation took place in stainless steel tanks at a controlled temperature with frequent pump-overs, particularly during the early stages, so that the colour and structural components were properly extracted. Afterwards, the wine was aged in wooden containers, resulting in excellent stability and greater complexity in terms of aromas and structure. 6 years after the grapes were picked, and only after another period spent ageing in the bottle, Ripe al Convento is now ready to be placed on the market.

Tasting notes

Ripe al Convento 2015 boasts a beautifully bright and intense ruby-red colour with delicate garnet hues on the edge. Fruity aromas, including blueberry, cherry and macerated black cherry, pervade the nose first. However, the tertiary notes provided by the lengthy ageing are what stand out most here. These are perfectly balanced, with not a single one overpowering the others. Cinnamon, tobacco, tea leaf, roasted coffee bean and, lastly, subtle hints of leather are the main descriptors. Elegant spices, such as white pepper, cloves and cinnamon, round off the sensory journey. The velvety, silky-smooth tannins are mature and compact, gently caress the palate and supplement the wine perfectly. They provide wonderful balance with the acidity and alcohol. The finish is very long and persistent, further demonstrating the greatness of this vintage.

Awards

James Suckling: 97 Points
Wine Advocate: 94 Points
Vinous: 93 Points
Falstaff: 96 Points