FRESCOBALDI
TOSCANA

Ripe al Convento 2016



Formati

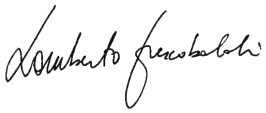
75 cl, 1.5 L, 3 L

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Brunello di Montalcino Riserva DOCG

"On the highest hills of this estate, which has been producing wines since the 1800s, a small Sangiovese vineyard that gives us extraordinary emotions is found. The 450 metre altitude, exposure to the hot afternoon sun, marly soils and bountiful Mediterranean winds give this Brunello Riserva wine tremendous elegance, character and longevity".



Climatic trend

2016 was a long and challenging year with many stressful moments, but ultimately one of the best ever. The particularly mild winter caused the vines to sprout earlier than usual and the buds could be seen opening as early as late March. Conversely, spring was cool and rainy and June hardly felt like summer with temperatures below average. The mild spring caused growth to progressively slow down and, consequently, flowering and veraison were delayed. Thanks to the warm (but not excessively hot) Summer, which saw a few advantageous showers in August, the vines were in excellent physiological shape for the final stage of ripening and perfectly healthy grapes were produced. The last ten days of September saw plenty of sunlight, significant changes in temperature from day to night, and cool, dry northerly winds with very low levels of humidity, enabling us to harvest the fragrant, very ripe and perfectly balanced grapes promptly and carefully.

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 2016 boasts a beautifully bright and intense ruby-red colour with garnet hues on the edge. The bouquet is marvellous and elegant in its intensity, with aromas ranging from red and black berries, such as blackcurrant, blueberry, morello cherry and blackberry, to floral and tertiary notes. Gradually, the tertiary aromas take over, with hints of tobacco, black tea leaf, leather and roasted coffee, before delicate spiced notes of nutmeg, black and white pepper round things off. Seamlessly integrated, the tannins are velvety-smooth. The acid-alcohol balance is exquisite. The finish is very long and persistent.