FRESCOBALDI
TOSCANA

# Ripe al Convento 2017




Formati

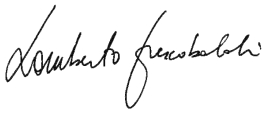
0.75 L, 1.5 L, 3 L

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Brunello di Montalcino Riserva DOCG

"On the highest hills of this estate, which was already producing wines in the 1800s, a truly inspiring small Sangiovese vineyard has been identified. Located at an altitude of 450 metres, where it is exposed to the warm afternoon sun, marly soils and bracing Mediterranean winds, this Brunello reserve wine is extremely elegant, characterful and long-lasting."



## Climatic trend

The 2017 season was characterised by a rather mild winter with temperatures slightly above average. The summer and spring periods were characterised by high temperatures and low rainfall. The combination of clayey soils and a particularly dry season led to vegetative growth resulting in excellent maturation. By harvest time, the grapes were healthy, intact, and well-balanced. The position of the vineyard, on one of the highest hills of Castel Giocondo, mitigated the effects of a particularly hot season. The abundant light and warmth of 2017 made the Castel Giocondo wines remarkably potent and rich.

## Vinification and ageing

The Ripe al Convento vineyard, which the Sangiovese grapes come from, is located at an altitude of 450 metres above sea level and is characterised by schistose and marly soils, with a southerly exposure. The grapes were harvested by hand, after firstly being carefully selected in the vineyard. Upon arrival in the cellar they were subjected to further scrupulous checks, with each grape being selected by hand. Fermentation was carried out in stainless steel tanks at a controlled temperature, with frequent pumping over, especially during the early stages. The aim was to successfully extract coloured and structural components. The subsequent maturation period in wood helped to obtain excellent stability and heightened aromatic and structural complexity. Ripe al Convento is ready to be placed on the market in the sixth year after the harvest and only following further ageing in the bottle.

## Tasting notes

Ripe al Convento 2017 has a beautifully intense, brilliant ruby red colour with garnet red reflections on the rim. The nose has intense aromas of red fruits, among which blackberries, blackcurrants, blueberries and raspberries stand out. The floral notes of violet alongside hints of wild rose are unmissable. The main bouquet is dominated by tertiary aromas that are spicy – black pepper stands out, followed by nutmeg – and that create pleasant notes of fermented tobacco and black tea, cedar wood and woodsy hints. The tannic texture is also classic, typical Ripe al Convento: decisive and pleasing at the same time. There is a balanced relationship between the nicely fresh acidity and the rounded, full body. The highly intense finish is very long-lasting and lingers on the palate and in the back of the mouth well beyond the norm.