FRESCOBALDI
TOSCANA

Ripe al Convento 2018



Formati

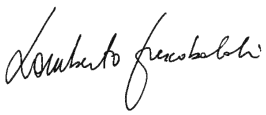
0.75 L, 1.5 L, 3 L.

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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 2018 season was characterised by a cool and rainy winter, followed by normal budding. The spring was rainy during the flowering period, which slowed the fruit set, naturally lowering the productive potential of the plants. The summer was dry, with little rain, but thanks to the water reserve created in the spring, the vines were not distressed. These conditions allowed for typical veraison and excellent maturation, while the cool nights were ideal for developing the colour and aromas. In mid-September, the north wind caused a drop in temperatures. This cool and windy yet sunny season was particularly ideal for the Sangiovese grapes, which were able to complete their maturation with great aromatic and polyphenolic potential. By harvest time, the grapes were healthy, intact, and perfectly balanced.

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 shaly 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 at the Convent 2018 is brilliant ruby red in colour, without no imperfections, even on the rim. On the nose, it is rich and varied, with notes ranging from very ripe yet fresh and crisp fruitiness to floral and then exploding with a dazzling kaleidoscope of tertiary aromas. Fruity sensations include the ever-present berries together with cherry and pomegranate. Among the tertiary aromas we can instantly find pleasant reminiscences of graphite, bitter cocoa and Cuban cigar. Ethereal, spicy, and fresh, its bouquet is a crescendo of sensorial discoveries, but its full power explodes on the palate, well balanced by a dense tannic texture without any particular harshness. The intense aromatic persistence is very long.