FRESCOBALDI
TOSCANA

Ripe al Convento 2019



Formati

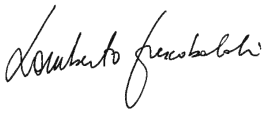
0,75 L, 1,5 L, 3 L

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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 2019 season was characterised by a cold and fairly dry winter, with bud break in the first week of April as usual. The spring was rainy during the flowering period, which slowed the fruit set, naturally lowering the productive potential of the plants. The May rains created an important water reserve. 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 regular veraison and excellent ripening, while the cool nights were ideal for developing the aromas and colour. 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. The grapes arrived at harvest time healthy, intact and with the right concentration, certainly a great vintage for Brunello di Castel Giocondo.

Vinification and ageing

The vineyard from which the Sangiovese grapes come is located at an altitude of 450 metres above sea level, where the soils are shaly and marly, and south-facing. The grapes were harvested by hand, after firstly being carefully selected in the vineyard. Upon arrival at the winery, they were again checked scrupulously, and each grape was sorted by hand. Fermentation took place in temperature-controlled stainless steel tanks with frequent pumping over, especially during the early stages, to obtain a good extraction of the colouring 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 2019 It has a beautiful bright ruby red colour. On the nose it presents a varied and complex bouquet, a reflection of the wonderful vintage it speaks of. It opens with both floral and fruity notes, reminiscent of wild rose, violet, blackcurrant, blueberry, and pomegranate. It is wonderfully spicy, with delicate hints that intertwine with an elegant tertiary. Long and persistent on the palate with a dense and well-integrated tannic texture.