FRESCOBALDI
TOSCANA

Ripe al Convento 2020



Formati

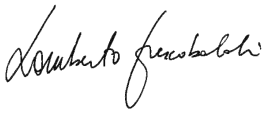
0.75 lt, 1.5 lt, 3 lt

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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 2020 season began with fairly limited rainfall during the winter months, following the replenishment of water reserves in the last few months of 2019. The water reserves generated during this period made it possible to cope with the higher temperatures of the summer period from June to August. The vines began budding in the last few days of March. Flowering began in the second half of May and progressed steadily, aided by ideal weather conditions with warm, dry, and slightly windy days. The absence of rain during the harvest period meant that perfectly ripe, healthy, and structured grapes could be brought to the winery. The phenolic content and sugar levels were perfect.

Vinification and ageing

The vineyard where the Sangiovese grapes come from is located at an altitude of 450 meters above sea level and is characterized by schistose and galestroso soils, with southern exposure. The grapes were harvested manually, after careful selection in the vineyard. Upon arrival at the winery, they underwent further scrupulous checks, with each grape being sorted manually. Fermentation took place in temperature-controlled stainless steel tanks with frequent pumping over, especially during the early stages, to obtain good extraction of color and structure. The subsequent period of aging in wood allowed for excellent stability and an increase in aromatic and structural complexity. Ripe al Convento is ready for release in the sixth year after harvest and only after further refinement in the bottle.

Tasting notes

Ripe al Convento 2020 has a splendid clear and brilliant ruby red color with some garnet reflections on the rim. The bouquet is complex and intense with hints ranging from small red and black berries such as currants, blueberries, morello cherries, and cherries preserved in alcohol to floral notes. Over time, the tertiary aromas pervade the nose with notes reminiscent of tobacco and leather and a delicate spiciness reminiscent of white pepper and nutmeg. The tannins are ripe and compact, velvety and silky, gently caressing the palate and beautifully integrated into the wine's structure. They create a beautiful balance with the acidity and alcohol content. The finish is extremely long.