

Tenuta Castiglioni Tenuta Frescobaldi Castiglioni 2007





Tenuta Frescobaldi Castiglioni 2007

Toscana IGT

The rich Tenuta Frescobaldi di Castiglioni, this estate's iconic wine, is clearly in a modern key, but holds fast to the qualities of its local terroir. The labels of the bottles prior to the 2009 vintage presented the caption as "Tenuta di Castiglioni"

Climatic trend

During the 2006-07 winter, vineyards in Tuscany benefited from very mild weather. The previous autumn too was very favourable, so that the vines kept their leaves until quite late, excellent conditions that allowed the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines. Thanks to summer-like conditions in April, the growth cycle received a great push, and began a good 2-3 weeks earlier than preceding years. At the beginning of July the temperatures were high, dropping around mid-July with good rains during the month of August. Low night-time temperatures relieved any heat problems that would have caused premature ripening of the grapes, thus lessening the complexity of the wines.

Technical notes

Origin: Tenuta di Castiglioni, Comune di Montespertoli

Altimetry: From 200 to 250 m (From 656 to 820 feet)

Surface: 130 Ha (321 Acres)

Exposure: South-west

Soil typology: Clay-limestone

Plant density: 5.500 viti/ha

Breeding: Spur pruned cordon

Vineyard age: 12 years

Wine Variety: 50% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc, 10% Sangiovese

Maceration Time: 12 days

Malolactic Fermentation: Immediately after the alcoholic fermentation

Maturation: Barriques - 12 months in barriques and 2 months in bottle

Tasting notes

The eye is first impressed by a dense, violet-flecked purple red, and the nose is no less complex, releasing clean-edged impressions of dark cherry, wild strawberries, and raspberries, attractively complemented by spicy nuances of roasted espresso bean, cocoa, baker's chocolate, and vanilla. The palate shows alcoholic warmth, silky texture, and remarkable depth, with a mouth-filling suite of fine-grained tannins. The lengthy finish is subtly aromatic, with tasty notes of fruit in evidence.

Wine pairing: Ideal with game such as hare and boar, with roasted or sautéed beef, roast of pork, as well as with full-flavoured cheeses.

Awards

Wine Spectator: 93 points

International Wine & Spirits Competition: Silver Medal best in class

Luca Maroni: 91 points

The Wine Advocate: 90 points