


FRESCOBALDI
TOSCANA

Tenuta Castiglioni Tenuta Frescobaldi Castiglioni 2008



Formati
0,75 l, 1,5 l, 3 l

Tenuta Frescobaldi Castiglioni 2008

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

The 2008 grape harvest on Frescobaldi's nine wine estates, located in various areas of Tuscany, ended on October 10. The 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average. Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes. In July and August, however, generous sunlight and warm temperatures in Tuscany partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties.

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 wine appears a dense, almost opaque purple-red, but of striking luminosity. Intense, rich draughts of red berry fruit lead off on the nose, with raspberry and wild strawberry well in evidence, followed closely by rich blackberry and dark cherry. This impressive, multi-layered bouquet closes with spicier impressions of cocoa powder, tobacco leaf, vanilla, and cinnamon. The palate is equally impressive for its warmth, velvet smoothness, and complex balance, where dense but supple tannins are already well integrated into the structure. A tasty, nervy acidity fuels a lengthy progression, and it concludes with lovely fruit in a final crescendo.

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

Luca Maroni: 90 points

The Wine Advocate: 88 points