FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Tenuta Frescobaldi Castiglioni 2008



Formati

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

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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