FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Tenuta Frescobaldi Castiglioni 2009



Formati

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

FRESCOBALDI
TOSCANA

Tenuta Frescobaldi Castiglioni 2009

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 balance sheet is strikingly positive, particularly regarding the outstanding quality level of the fruit harvested. Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality. Favourable growing conditions made it possible to bring into the cellars optimally-ripened grapes with good acid levels and complex aromatics.

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
Alcohol content: 13,50%
Maceration Time: 12 days
Malolactic Fermentation: Immediately after the alcoholic fermentation
Maturation: Barriques - 12 months in barriques and 2 months in bottle

Tasting notes

Tenuta di Castiglioni's deep, opaque ruby-red, rimmed in purple, intrigues the eye. The nose is marked by appealing, fragrant fruit, with deep draughts of dark-fleshed fruit, such as wild blackberry, black cherry, plum, and strawberry, which shade into toastier notes of cocoa powder, roast espresso bean, tobacco leaf, vanilla, and cinnamon. Impressively full-bodied, the palate shows pleasurably warm, smooth, and well-rounded. Its tangy acidity and noble tannins, already well integrated into the structure, contribute to its exemplary balance. Subtle fruit enlivens a lengthy, long-lingering finish.

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

The Wine Advocate: 88 points