FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Tenuta Frescobaldi Castiglioni 2010



Formati

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

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Tenuta Frescobaldi Castiglioni 2010

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 2010 harvest on the Castiglioni estate concluded on October 20. Spring 2010 was marked by frequent rainstorms, which made life difficult for the viticulturalists with regard to vineyard operations and anti-fungal efforts, but the rain also had the benefit of building up groundwater reserves. The summer months experienced a rather even alternation of decent rains and sunny days. September brought ideal conditions, with cool nights and warm, sunny days right through to the end of the harvest. The upshot was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels. This year's Sangiovese, as well as Cabernet Sauvignon and Merlot, exhibited exceptionally high quality. The crisp, cool nights and warm, sunny days that followed each other in September ensured that these grape varieties were able to achieve full ripeness and to produce wines of significant quality.

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 Frescobaldi di Castiglioni 2010 is an intense ruby-red color with purplish highlights, showing a brilliant clarity and lovely consistency. On the nose, fruit is the protagonist with notes of cherry, currant, strawberry, and blue California plum. Added to these are spicy hints of cinnamon, pepper and nutmeg, roast cocoa, coffee and hazelnut. The palate is warm, supported by a pleasing vein of acidity that makes it fresh. Subtle tannin texture; dense and elegant. Long and persistent, Tenuta Frescobaldi finishes with a pleasant quality of freshness and fruit.

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.