FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Tenuta Frescobaldi Castiglioni 2012



Formati

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

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Tenuta Frescobaldi Castiglioni 2012

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 growing season was characterized by elevated temperatures during the summer months and low precipitation. The particularly dry season favoured an even and consistent development of the grapes. The climate data collected from our weather stations indicate that Castiglioni was, for a long time during this incredible summer of 2012, our estate with the warmest temperatures. Luckily, the clays present in the subsoil maintained the water absorbed from the less than abundant rains and gave freshness and power to the vines and to the grapes.

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%
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 2012 is purplish with ruby-red highlights. The intesne and persistent nose opens with notes of blueberry and cherry. Floral notes of rose follow, and spicy scents of black pepper, chocolate and jus de viande. The tannin texture is very dense; generous body. The finish is dominated by very, but not overly, ripe fruit and sustained by a vivacious vein of acidity.

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

JamesSuckling.Com: 90 Points