

Tenuta Castiglioni Tenuta Frescobaldi Castiglioni 2013



Tenuta Frescobaldi Castiglioni 2013

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 2013 wine-growing year was characterised by the abundant spring rainfall, which ensured continuous freshness of the soil in the next few months. Summer in Castiglioni started in the third week of June, with maximum temperatures of over 30 degrees. The ample temperature range between day and night, which also continued in July, provided the vines with abundant vegetative growth, vital for maturation and for polyphenol accumulation in the grape skin. In mid-August the temperatures enabled a rapid and homogeneous veraison and in September the vines were in perfect condition, leading to predictions of an excellent harvest.

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: Cabernet Sauvignon, Merlot, Cabernet Franc, 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 di Castiglioni 2013 is an intense purple colour, with marked aromas of ripe red fruit which give way to notes of black pepper and chocolate. A rich and satisfying structure, matched by a pleasant freshness and good persistence on the palate.

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

Wine Spectator: 90 Points