FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Tenuta Frescobaldi Castiglioni 2013



Formati

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

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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