FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Tenuta Frescobaldi Castiglioni 2014



Formati

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

FRESCOBALDI
TOSCANA

Tenuta Frescobaldi Castiglioni 2014

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

2014 was a complex year characterised by very variable weather. However, the sowing of green manure, the working of the soil to facilitate the absorption of organic substances, shoot thinning practices, and late and frequent leaf pruning allowed the grapes to reach optimal ripeness. The lands in Castiglioni, known for their particular "terroir", have once again produced a beautiful vintage.

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 2014 is ruby red in colour and possesses marked red berry fruit scents, which are followed and joined by toasted notes of cocoa, coffee and tobacco. Gifted of a pleasant freshness and satisfying structure, the wine is warm, soft and round.

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.