


FRESCOBALDI
TOSCANA

Tenuta Castiglioni Tenuta Frescobaldi Castiglioni 2015



Formati

Bottle, 1,5 Magnum, 3 Double Magnum

Tenuta Frescobaldi Castiglioni 2015

Toscana IGT

Since 1300, Tenuta Castiglioni has been the iconic symbol of the Frescobaldi family's winemaking heritage. This is where the production of Tuscan wines began and was cherished as far back as 1500 by both the Papal court and that of English monarch Henry VIII.

Climatic trend

2015 will surely be remembered for the excellent health and perfect ripening of the grapes, two significant results of a particularly good season. Supported by the warm spring days and plentiful water reserves stored during the winter, the grapevines began to bud on the third day of April. The scarce rainfall in May and June allowed the buds to grow in a dry environment, reducing the risk of disease. Warm days in August and September encouraged a gradual ripening of the fruits with an excellent concentration of sugars and polyphenols

Technical notes

Origin: Tenuta di Castiglioni, 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: 13 years

Wine Variety: Prevalently Cabernet Sauvignon and Merlot with a small amount of Cabernet Franc and 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

The wine is an intense ruby red with light scarlet highlights. The bouquet is sweet and fruity with scents of blueberry, cherry, currant and Californian plum accompanied by an underlying hint of toasted and spiced aromas. In the mouth the wine generous, soft and rounded. The intense notes of ripe fruit are evident on the palate and open up a long and harmonious finish characterised by an elegant and pleasant freshness.

Wine pairing: The wine is well suited to accompany stewed or panfried meats and roasted pork. Ideal with hare and boar, it is also pleasant with savoury cheeses.

Awards

JamesSuckling.Com: 91 Points

Mundus Vini: Silver Medal

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