

Tenuta Castiglioni Tenuta Frescobaldi Castiglioni 2016



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Toscana IGT

The Castiglioni estate has been the emblem of the Frescobaldi family's wine-growing tradition since 1300. The production of wines linked to the region of Tuscany, enjoyed by the papal court and the English court of Henry VIII in the 16th century, began here.

Climatic trend

Following a particularly mild winter with little rain, the 2016 vintage began a week earlier compared to the previous year. In early spring, the cool, humid climate allowed the plants to accumulate the water reserves necessary for their development. From June onwards, coinciding with the flowering of the vines, temperatures increased, giving rise to a long hot, dry period that continued until the harvest, with the exception of a few incidences of rain during the first days of August that prevented severe water stress. The harvest period was particularly favourable, not only for the long period without rain showers but above all for the exceptional daytime temperature ranges, ideal for the accumulation of extraordinary quantities of polyphenols within the grapes.

Technical notes

Origin: Castiglioni estate, Montespertoli

Wine Variety: Predominantly Cabernet Sauvignon and Merlot, with small quantities of Cabernet Franc and Sangiovese

Alcohol content: 13%

Maturation: Barriques - 12 months in barriques and 2 months in bottle

Tasting notes

The colour is a very deep, intense ruby-red colour. The bouquet is intriguing and varied, combining blackcurrant and cherry aromas with spicy flavours of black pepper and vanilla. In the mouth it is full-bodied and enveloping, with elegant toasted notes that create an intense and harmonious finish.

Wine pairing: An excellent accompaniment for stewed or sautéed beef and roast pork. Ideal with hare and boar. Also goes well with full-flavoured cheeses.

Awards

Mundus Vini: Silver Medal

James Suckling: 91 Points

The Wine Advocate: 91 Points