FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Tenuta Frescobaldi Castiglioni 2018



Formati

75 cl, 1.5 L, 3 L.

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Toscana IGT

The Castiglioni estate has been a defining symbol of the Frescobaldi family's wine-growing tradition since 1300. Production of Tuscan wines, enjoyed by both the papal court and English court of Henry VIII in the 16th century, began here.

Climatic trend

During winter 2018, the Tenuta Castiglioni estate saw considerable precipitation, including snowfall at the beginning of March, resulting in abundant water reserves for summer. In spring, warm, sunny days alternated with cool, wet ones. The plants reacted with strong, thriving shoots and abundant flowering. When summer arrived, rainfall had begun to decrease. July and August brought warm, sunny days. In September, the almost complete lack of rain and strong winds from the north allowed the grapes to ripen in very dry conditions, resulting in terrifically ripe and richly concentrated fruit.

Technical notes

Origin: Castiglioni estate, Montespertoli
Wine Variety: Cabernet Sauvignon, Merlot, Cabernet Franc and Sangiovese
Alcohol content: 13,5%
Maturation: French oak barrels - 12 months in French oak barrels and 2 months in bottle

Vinification and ageing

The freshly harvested grapes were de-stemmed and fermented, and light pump-overs were carried out regularly in temperature-controlled steel vats. Once alcoholic fermentation was complete, malolactic fermentation took place and the wine began ageing in barriques for a 12-month period, during which its various colours, aromas and tastes developed in typically perfect harmony. Thanks to the subsequent bottle-ageing period, Tenuta Frescobaldi Castiglioni 2018 was able to fulfil every ounce of its potential.

Tasting notes

Tenuta Castiglioni 2018 has a beautiful, bright ruby-red colour with tinges of purple. The bouquet offers intense aromas of blackberries and blackcurrants blending together with notes of pepper, cloves and subtle hints of liquorice. The attack is smooth and enveloping, with a touch of acidity that gives it a wonderful freshness and a long, persistent and spicy finish.

Awards

James Suckling: 91 Points