FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Tenuta Frescobaldi Castiglioni 2019



Formati

75 cl, 1.5 L, 3 L

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Tenuta Frescobaldi Castiglioni 2019

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

After a rather cold winter with little rainfall, the vines began sprouting around the first week of April. With temperatures lower than average, the spring months caused shoot growth to slow down, delaying all subsequent stages of the plants' natural life cycle. While the grapes ripened later than average when compared to recent years, the excellent weather conditions and decent temperature range allowed the grapes to slowly grow rich in sugars and phenolic compounds during the autumn months.

Technical notes

Wine Variety: Cabernet sauvignon, Merlot, Cabernet franc, Sangiovese
Alcohol content: 13,5%
Maturation: 12 months in barriques and 2 months in the 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 tanks. 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 2019 was able to fulfil every ounce of its potential.

Tasting notes

Tenuta Frescobaldi Castiglioni 2019 boasts a magnificent, sparkling ruby-red colour with tinges of purple. The bouquet of fruity fragrances are instantly perceptible, bringing to mind blackberries, blueberries, plums and cherries; these blend with the spicy sensations of cinnamon and vanilla together with the sensations of toasted coffee and chocolate. The mouthfeel is smooth, fresh and well-rounded. The tannin is clearly present and well rounded. The finish is long and persistent.