

Tenuta Castiglioni Tenuta Frescobaldi Castiglioni 2021



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Toscana IGT

Since 1300, Tenuta Castiglioni has been the emblem of the Frescobaldi family's winemaking tradition. Here began the production of wines linked to the Tuscan territory, appreciated in the 1500s at the papal court and at the English court of Henry VIII.

Climatic trend

In Castiglioni, the last months of 2020 and the first months of 2021 recorded abundant rainfall that provided the vineyards with an excellent starting water supply. The first shoots appeared in April with a slight delay compared to the previous vintage, due to the sharp drop in temperatures during the second half of the month. With the return of warm weather in May, the vines were able to develop with good vigor. Flowering, which took place between May 20 and 25, benefited from dry and slightly windy weather that led to excellent fruit set. Signs of early veraison were observed during the first days of August in the warmer areas of Tuscany. The month of September gave us ideal weather conditions for ripening thanks to important temperature ranges, sunny days and cool, dry nights. In Castiglioni, the health of the grapes was impeccable precisely because of the perfect weather conditions of the month. The perfect health of the grapes, aided by a particularly dry climate, allowed us to lengthen the ripening time and choose the ideal time for harvesting each individual parcel, a fundamental prerequisite for an excellent vintage.

Technical notes

Wine Variety: Cabernet sauvignon, Merlot, Cabernet franc, Sangiovese

Alcohol content: 13%

Maturation: 12 months in barriques and 2 in bottles

Vinification and ageing

The freshly harvested grapes were destemmed and fermented with light and constant pumping over in thermoregulated steel tanks. Once alcoholic fermentation was completed, malolactic fermentation took place and the wine began maturation in barriques for 12 months undergoing the typical harmonious evolution of the various color, smell and taste components. The further period in bottle allowed Tenuta Frescobaldi Castiglioni 2021 to express itself to its full potential.

Tasting notes

Tenuta Frescobaldi Castiglioni 2021 shows a splendid bright ruby red color with purple reflections on the eye. The nose is decidedly fruity, with cherry, mulberry, ripe but turgid black plum in full evidence; the spicy note is interesting, in which cinnamon, star anise, clove and licorice root are recognizable. Coffee and mint fused with hints of chocolate prevail in the olfactory finish. In the mouth it is soft and enveloping, velvety tannic texture. Persuasive the taste-olfactory finish.

