FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Tenuta Frescobaldi Castiglioni 2023



Formati

0.75 l; 1.5 l; 3 l.

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Toscana IGT

Since 1300, Tenuta Castiglioni has been the emblem of the Frescobaldi family's winemaking tradition. On this site, the family began producing wines linked to the Tuscan territory, which were appreciated in 1500 at the Papal Court and the English Court of Henry VIII.

Climatic trend

In Castiglioni, the 2023 vintage kicked off with a promising budding that began in early April. The spring days were cool and rainy and favoured a lush development of the shoots and subsequently the grape clusters. During the summer period, the temperatures became warmer, resulting in a beautiful veraison and a good concentration of nutrients in the grapes. The absence of rain during the harvest period led to a harvest with healthy, perfectly ripened grapes.

Technical notes

Wine Variety: Cabernet Sauvignon, Merlot, Cabernet Franc, Sangiovese
Alcohol content: 13.5%
Maturation: 12 months in barriques and 2 in bottles

Vinification and ageing

As soon as they were harvested, the grapes were destemmed and fermented with light and constant pumping over in temperature-controlled steel tanks. Once the alcoholic fermentation was finished, the malolactic fermentation got underway, and the wine began to mature in barriques for 12 months. This gave rise to the typical harmonious evolution of the various colourative, olfactory and gustatory components. The further period in the bottle allowed the 2023 Tenuta Frescobaldi Castiglioni to express its full potential.

Tasting notes

Tenuta Frescobaldi 2023 has a magnificent and brilliant ruby-red colour with beautiful purple reflections. The nose is characterised by fruity notes reminiscent of blueberry, currant and plum. The spicy elements are akin to star anise and black pepper. On the finish, the tertiary notes are reminiscent of roasted coffee beans. In the mouth, the wine is full-bodied, with very dense tannins. The finish is dominated by ripe fruit, cut through by a very lively acidic undercurrent.