FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Tenuta Frescobaldi Castiglioni 2024

Formati

0.75 liters; 1.5 liters; 3 liters.

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Tenuta Frescobaldi Castiglioni 2024

Toscana IGT

Since 1300, the Castiglioni Estate has been the symbol of the Frescobaldi family's winemaking tradition. It was here that the production of wines tied to the Tuscan terroir began—wines that were highly regarded in the 1500s at the Papal Court and at the English court of Henry VIII.

Climatic trend

Budbreak occurred in early April, slightly earlier than the historical average for the area. Mild spring temperatures and ample water reserves accumulated in previous months fostered a steady start to the growing season, with harmonious canopy development and uniform shoot distribution. May was particularly notable for its abundant rainfall, which contributed to vigorous growth and the formation of a healthy, efficient canopy. Flowering occurred between the second and third weeks of May, under variable weather conditions that alternated between light rain and dry, breezy days. As summer approached, the weather remained ideal for the growth and ripening of the grapes. September and October also continued to feature consistent weather conditions, with well-distributed rainfall and moderate temperatures accompanying the final stages of ripening. This allowed the grapes to reach full ripeness without excessive heat, enhancing the terroir expression and aromatic purity of the fruit.

Technical notes

Wine Variety: Cabernet sauvignon, Merlot, Cabernet franc, Sangiovese
Alcohol content: 13%
Maturation: 10 months in barriques and 2 months in the bottle

Vinification and ageing

The freshly harvested grapes were destemmed and fermented with gentle, constant pumping over in temperature-controlled stainless steel tanks. Once alcoholic fermentation was complete, malolactic fermentation took place, and the wine began aging in barriques for 10 months, undergoing the typical harmonious development of its various color, aroma, and flavor components. The subsequent aging in the bottle has allowed Tenuta Frescobaldi Castiglioni 2024 to reach its full potential.

Tasting notes

Tenuta Frescobaldi 2024 displays a splendid, bright ruby-red color with purple highlights. The nose is characterized by fruity aromas reminiscent of red berries such as cherries and black berries such as blackberries and plums. Floral notes emerge later, along with spicy hints such as black pepper and cloves. These are followed by toasty and tertiary notes. The palate is smooth and warm, with round yet distinct tannins. The finish is long and persistent. Well-balanced.