


FRESCOBALDI
TOSCANA

Tenuta Castiglioni Tenuta Frescobaldi di Castiglioni 2009



Formati
0,75 l, 1,5 l, 3 l

Tenuta Frescobaldi di Castiglioni 2009

Toscana IGT

The rich Tenuta Frescobaldi di Castiglioni, this estate's iconic wine, is clearly in a modern key, but holds fast to the qualities of its local terroir. The labels of the bottles prior to the 2009 vintage presented the caption as "Tenuta di Castiglioni"



Climatic trend

The balance sheet is strikingly positive, particularly regarding the outstanding quality level of the fruit harvested. Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality. Favourable growing conditions made it possible to bring into the cellars optimally-ripened grapes with good acid levels and complex aromatics.

Technical notes

Origin: Tenuta di Castiglioni, Comune di Montespertoli

Altimetry: From 200 to 250 m (From 656 to 820 feet)

Surface: 130 Ha (321 Acres)

Exposure: South-west

Soil typology: Clay-limestone

Plant density: 5.500 viti/ha

Breeding: Spur pruned cordon

Vineyard age: 12 years

Wine Variety: 50% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc, 10% Sangiovese

Alcohol content: 13,50%

Maceration Time: 12 days

Malolactic Fermentation: Immediately after the alcoholic fermentation

Maturation: Barriques - 12 months in barriques and 2 months in bottle

Tasting notes

Organoleptic Notes: Tenuta di Castiglioni's deep, opaque ruby-red, rimmed in purple, intrigues the eye. The nose is marked by appealing, fragrant fruit, with deep draughts of dark-fleshed fruit, such as wild blackberry, black cherry, plum, and strawberry, which shade into toastier notes of cocoa powder, roast espresso bean, tobacco leaf, vanilla, and cinnamon. Impressively full-bodied, the palate shows pleasurably warm, smooth, and well-rounded. Its tangy acidity and noble tannins, already well integrated into the structure, contribute to its exemplary balance. Subtle fruit enlivens a lengthy, long-lingering finish.

Wine pairing: Ideal with game such as hare and boar, with roasted or sautéed beef, roast of pork, as well as with full-flavoured cheeses.