



CASTELGIOCONDO RISERVA 2004

DENOMINATION: Ripe al Convento, Brunello di Montalcino DOCG

GENERAL INFORMATION: Castelgiocondo Brunello di Montalcino Riserva is the result of a painstaking selection process that begins in the vineyard and continues through winemaking, giving birth to a wine with a forceful character.

VINTAGE REPORT The 2004 harvest has been a very good one. The sunny days of the second half of September have been further favoring flavor and color concentration in grapes. Furthermore the deep thermal variations between day and night have given the wine complex and different aromas. Tannins contained in the grape stones have taken advantage of sun and mild temperature of this period and have allowed a slow and organic evolution of the grapes, which will result in high elegance of the wine.



TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE AND VINEYARD LOCATION: Castel Giocondo Estate, in Montalcino

ALTITUDE: Between 350-420 metres (From 1148 to 1377 feet)

VINEYARD SIZE: About 15 hectares in the Ripe al Convento vineyard planted at the highest point of Tenuta di Castel Giocondo (37 Acres)

EXPOSURE: South-Southwest

SOIL TYPE: Schistous limestone-sandstone marl rich in clay and calcium
3,500 vines per hectare

TRAINING SYSTEM: Spur-pruned cordon

VINEYARD AVERAGE AGE: 26 years



TECHNICAL INFORMATION

VARIETY: 100% Sangiovese

YIELD/HECTARE: 25 hl/ha (1464 Tons/Acres)

HARVEST PERIOD: First week of september

VINEYARD PRACTICES: By hand, with cluster selection

FERMENTATION VATS: Stainless steel

FERMENTATION TEMPERATURE: < 30° C (86° Fahrenheit)

LENGTH OF FERMENTATION: 10 days

LENGTH OF MACERATION ON THE SKINS: 30 days

MALOLACTIC FERMENTATION: Immediately following alcoholic fermentation

MATURATION METHOD: Slavonian oak botti and French oak barrels

LENGTH OF MATURATION: 5 years, in accord with production code: at least 2 years in barrel, at least 1 year in "botte", and at least 1 year in bottle

BOTTLE FORMATS: 0,375 lt., 0,75 lt., 1,5 lt., 3 lt.



TASTING NOTES

A strikingly rich ruby-red greets the eye, its luminosity enhanced by garnet highlights. A multi-layered nose initially presents a fragrant array of fruit, including wild red and black berries dried plum, blackberry, blackcurrant, bottled cherries, and wild strawberry, which then gradually yield to spicier notes of vanilla, roast espresso bean, cocoa, and tobacco leaf. A velvet-smooth warmth pervades the palate, which exhibits a judicious harmony of fine, dense-packed tannins, a measured alcohol, and a crisp acidity. A long-lingering finish provides the final balancing component, laden with subtle hints of ripe fruit.

SERVING SUGGESTIONS Red meat, oven baked cacciagione, aged cheeses.