

# Marchesi de' FRESCOBALDI



## CASTELGIOCONDO 2005

**DENOMINATION:** Brunello di Montalcino DOCG

**GENERAL INFORMATION:** Castelgiocondo is produced from an uncompromising selection of the finest Sangiovese grapes, in a vineyard whose ideal elevation, well-drained soils, and southwest-facing exposure yield all of the qualities that converge to produce the finest expression of this ancient grape variety. It is an elegant, well-balanced wine of magnificent structure.

**VINTAGE REPORT:** After a fluctuating growing season that required attentive vineyard supervision, particularly in certain areas, this year's was a fine harvest indeed. The superb quality of the grapes on Frescobaldi's various estates was a reward for careful the work and good management decisions throughout the season. In vineyards characterised by deep, well-drained soils, special attention was given to the vines with a generous leaf pulling process and as a result, the grapes are in very good condition. A mild spring and cool summer months pushed veraison back to the first week in August, with harvest starting 15 days later than average in recent years.



*Castelgiocondo*



## TERROIR AND ENVIRONMENTAL CONDITIONS

**ESTATE AND VINEYARD LOCATION:** Castel Giocondo Estate, Montalcino

**ALTITUDE:** 250-450 m. (From 656 to 1476 feet)

**VINEYARD SIZE:** 152 Ha (375 Acres)

**EXPOSURE:** South, south west

**SOIL TYPE:** Rich in galestro, with clay, limestone, and rich in calcium

**PLANTING DENSISTY:** 3,000 vines per ha in the first generation vineyards; 5,500 in the vineyards recently planted

**TRAYNING SYSTEM:** Spur pruned cordon and guyot



## TECHNICAL INFORMATION

**VARIETES:** Sangiovese 100%

**YIELD/HEACTARE:** 35 hl/ha (2050 Tons/Acres)

**HARVEST PERIOD:** First week of October

**VINEYARD PRACTICES:** Manual

**FERMENTATION VATS:** Stainless steel

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

**LENGHT OF FERMENTATION:** 12 days

**LENGTH OF MACERATION ON THE SKINS:** 32 days

**MALOLACTIC FERMENTATION:** Immediately done after the alcoholic fermentation

**MATURATION METHOD:** Slavonian oak casks and in French oak barrels

**LENGTH OF MATURATION:** 4 years, of which at least 2 years in oaks and barriques and 4 months in bottle

**BOTTLE'S FORMAT:** 0,375 lt., 0,75 lt., 1,5 lt., 3 lt.



## TASTING NOTES

The wine appears a garnet-edged, deep ruby red, notably luminous and vibrant. A multi-layered, rich nose first offers a broad array of aromas, including wild red berry, and darker-fleshed fruit such as dried plum, blackcurrant, and blackberry, nicely lifted by subtle hints of sweet violets, dogwood blossom, vanilla and other spices. Last to emerge are pungent nuances of roasted espresso bean, cocoa powder, and tobacco leaf. The palate is alcoholically warm, with a velvety mouthfeel, while a lively acidity and tasty, fine-grained tannins contribute to an exemplary balance. Subtle fruit notes enrich a very long-lingering finish.

**SERVING SUGGESTIONS:** Beef stews, braised meats with potatoes, cheeses that are aged but not too pungent, and large game, such as boar.