

# Marchesi de' FRESCOBALDI



## TENUTA DI CASTIGLIONI 2007

**DENOMINATION:** Toscana, IGT

**GENERAL INFORMATION:** The rich, elegant Tenuta di Castiglioni, this estate's iconic wine, is clearly in a modern key, but holds fast to the qualities of its local terroir.



TENUTA DI CASTIGLIONI

**VINTAGE REPORT:** During the 2006-07 winter, vineyards in Tuscany benefited from very mild weather. The previous autumn too was very favourable, so that the vines kept their leaves until quite late, excellent conditions that allowed the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines. Thanks to summer-like conditions in April, the growth cycle received a great push, and began a good 2-3 weeks earlier than preceding years. At the beginning of July the temperatures were high, dropping around mid-July with good rains during the month of August. Low night-time temperatures relieved any heat problems that would have caused premature ripening of the grapes, thus lessening the complexity of the wines.



## TERROIR AND ENVIRONMENTAL CONDITIONS

**ESTATE AND VINEYARD LOCATION:** Tenuta di Castiglioni,

Comune di Montespertoli

**ALTITUDE:** From 200 to 250 m (From 656 to 820 feet)

**VINEYARD SIZE:** 130 Ha (321 Acres)

**EXPOSURE:** South-west

**SOIL TYPE:** Clay-limestone

**PLANTING DENSITY:** 5.500 viti/ha

**TRAINING SYSTEM:** Spur pruned cordon



## TECHNICAL INFORMATION

**VARIETES:** 50% Cabernet Sauvignon, 30% Merlot, 10%

Cabernet Franc, 10% Sangiovese

**YIELD/HECTARE:** 40 hl/ha (2342 tons/Acres)

**HARVEST PERIOD:** Beginning of October

**VINEYARD PRACTICES:** Manual

**FERMENTATION VATS:** Inox

**FERMENTATION TEMPERATURE:** 28°C. (86° Fahrenheit)

**LENGTH OF FERMENTATION:** 10 days

**LENGTH OF MACERATION ON THE SKINS:** 12 days

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

**MATURATION METHOD:** Barriques

**LENGTH OF MATURATION:** 12 months in barriques and 2 months in bottle

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



## TASTING NOTES


The eye is first impressed by a dense, violet-flecked purple red, and the nose is no less complex, releasing clean-edged impressions of dark cherry, wild strawberries, and raspberries, attractively complemented by spicy nuances of roasted espresso bean, cocoa, baker's chocolate, and vanilla. The palate shows alcoholic warmth, silky texture, and remarkable depth, with a mouth-filling suite of fine-grained tannins. The lengthy finish is subtly aromatic, with tasty notes of fruit in evidence.

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

 **AWARDS**

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 **Wine Spectator**

 93 Points to Tenuta Di Castiglioni 2007.