



LAMAIONE 2007

DENOMINATION: Toscana IGT

GENERAL INFORMATION: Lamaione is an exceptionally superb Supertuscan produced by the CastelGiocondo tenuta from merlot grown in the 12-hectare Lamaione vineyard, whose vines were planted in 1976 at an elevation of 300 metres.

VINTAGE REPORT 2007 experienced a mild spring and autumn, with only scattered rainfall and no significant heat. July saw high temperatures, although they went down somewhat in the second half of the month; August experienced abundant rainfall. Ripening was slow and gradual, in excellent weather, with warm, sunny days and cool nights.



TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE AND VINEYARD LOCATION: Castel Giocondo, Montalcino

ALTITUDE: 300 meters (984 feet)

VINEYARD SIZE: 12 Ha in the Lamaione vineyard (29 Acres)

EXPOSURE: South-west

SOIL TYPE: Solis rich in clay and limestone

5.500 viti/Ha

TRAINING SYSTEM: Low spur pruned cordon

VINEYARD AVERAGE AGE: The main vineyard was planted in 1976, and part was recently planted



TECHNICAL INFORMATION

VARIETY: Merlot 100%

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

HARVEST PERIOD: The first week of september

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Inox

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

LENGTH OF FERMENTATION: 12 days

LENGTH OF MACERATION ON THE SKINS: 4 weeks

MALOLACTIC FERMENTATION: Immediately after the alcoholic fermentation

MATURATION METHOD: New barriques of French oak

LENGTH OF MATURATION: 24 mounths

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



TASTING NOTES

A rich ruby red characterises Lamaione 2007. The nose, displaying marked elegance, unfurls an impressive array of aromas. Impressions of fruit are first to emerge, with wild blackberry and blueberry, closely followed by clove, black pepper, and semi-sweet chocolate; concluding the medley are subtly pungent notes of eucalyptus and star anise. The wine almost explodes on entry, with a profusion of flavours and aromas closely mirroring those on the nose. Alcoholic warmth and a crisp vein of acidity are in mutual balance, while the tannins are emphatic, but fine-grained and velvety. The finish seems almost endless.

SERVING SUGGESTIONS Slow-cooked dishes such as pot roasts marinated in the same wine, mushroom-enriched stews, or beef fillet. Enjoy it too with medium-aged cheeses.