



GIRAMONTE 2008

DENOMINATION: IGT Toscana

GENERAL INFORMATION: The Tenuta di Castiglioni, the Frescobaldi family's oldest estate, brought forth, in 1999, Giramonte, a rare and exclusive Cru. The qualities of its soil, an ideal microclimate, and rigorous selection of the fruit ensure, year after year, extraordinary consistency of quality. The result is a wine of great richness and intensity, silk-smooth, and with an almost endless progression and finish.

VINTAGE REPORT The 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average. Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes. In July and August, however, generous sunlight and warm temperatures partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties.



TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE AND VINEYARD LOCATION: Tenuta di Castiglioni, Comune di Montespertoli

ALTITUDE: 250 m (820 feet)

VINEYARD SIZE: 6,5 Ha (16 Acres)

EXPOSURE: Southwest

SOIL TYPE: Clay-limestone

5,500 vines/ha

TRAINING SYSTEM: Spur pruned cordon

VINEYARD AVERAGE AGE: It was planted in 1993



TECHNICAL INFORMATION

VARIETY: 88% Merlot, 12% Sangiovese

YIELD/HECTARE: 35 hl/ha (2.050 Tons/Acres)

HARVEST PERIOD: Merlot: 26th - 27th of september, Sangiovese: 2nd of october

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Stainless steel

FERMENTATION TEMPERATURE: Controlled

LENGTH OF FERMENTATION: 14 days

LENGTH OF MACERATION ON THE SKINS: Merlot 18 days, Sangiovese 16 days

MALOLACTIC FERMENTATION: In barriques, immediately after the alcoholic fermentation

MATURATION METHOD: Barriques

LENGTH OF MATURATION: 16 months in new barriques and 6 in bottles

BOTTLE FORMATS: 0,75 lt., 1,5 lt., 3 lt., 6 lt., 18 lt.




TASTING NOTES


Giramonte appears a deep, rich purple-red, notable for its vibrancy and luminosity. In its complex aromatic array impressions of ripe fruit predominate, with raspberry and sour cherry first to emerge, followed by blackberry and dried plum. In the background are delicious toasty notes of cocoa powder, vanilla, and roast espresso bean. The palate impresses with its seductive mouthfeel, velvety texture, and spacious warmth. The tannins, fine-grained, elegant, and already well integrated into the structure, contribute to these impressions, as does a lively, crisp acidity. Its lengthy, well-balanced finish is nicely laced with aromatic fruit. Overall, Giramonte 2008 is a smooth wine that exhibits a fine balance of all of its components.

SERVING SUGGESTIONS Ideal with all roasts, grills, and barbecues, and with sautéed fillets of beef, but try it with delicate cheeses as well.


 AWARDS


2000

 Gambero Rosso


 Three glasses


2007

 International Wine Cellar - Stephen
Tanzer


 92 Points

2007

 International Wine Cellar - Stephen
Tanzer

 92 points

2007

 Wine Spectator

 94 points