



## GIRAMONTE 2013

Denomination Toscana IGT

Description The Tenuta 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 2013 distinguished itself for a particularly wet spring that guaranteed ideal coolness to the soil during the following months. Summer in Castiglioni began the third week of June, with temperatures rising up to 30°C. The temperature difference between night and day continued throughout July, promoting a generous development of the plants, which is key for both the ripening of the fruit and the development of polyphenols in the skins.

### TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyard location: Tenuta Castiglioni, Comune di Montespertoli

ALTITUDE 250 m (820 feet)

VINEYARD SIZE 6,5 Ha (16 Acres)

EXPOSURE Southwest

SOIL TYPE 1)Clayey terrain rich in calcium and mineral elements, PH alkaline. 2)Sandy terrain – with evident river pebbles. Well drained. PH neutral.

PLANTING DENSITY 5,500 vines/ha

TRAINING SYSTEM Spur pruned cordon

Vineyard average age planted in 1993

### TECHNICAL INFORMATION

Variety Merlot and little part of Sangiovese

Alcohol by volume 14,5%

Length of maceration on the skins Merlot 25 days, Sangiovese 21 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 Bordolese (0,75), Magnum (1,5 l), Doppio Magnum (3 l), Imperiale (6 l), Melchior (18 l).

Tasting Notes The wine's colour is a bright and very intense ruby red. Complex to the nose, Giramonte possesses notes of blueberries and ripe blackberries that leave ample room for aromas of thyme, coffee, and dark chocolate. In the mouth, the wine introduces itself with dense and silky tannins, and finishes with persistent toasted hazelnuts and coffee tertiary aromas that bequeath a pleasantly intense sensation.

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