



LAMAIONE 2012

Denomination Toscana IGT

Description A powerful expression of Merlot from the heavy clay and arid vineyard, Lamaione. Produced since 1991 on the estate of Castelgiocondo in Montalcino.

Vintage Report The growing season was noteworthy for the high summer temperatures and scarce rainfall, which brought about a significant dryness that contributed to a harmonious development of the grapes. Although the harvest was very long, our grapes maintained perfect health until the very end, which is the first step for making excellent wines. 2012's light and warmth will give CastelGiocondo wines extraordinary power and richness.

TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyard location: CastelGiocondo, Montalcino

ALTITUDE 300 meters (984 feet)

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

EXPOSURE South-west

SOIL TYPE Clayey terrain rich in limestone and mineral elements. PH lightly alkaline.

PLANTING DENSITY 5.500 viti/Ha

TRAINING SYSTEM Low spur pruned cordon

Vineyard average age 1998

TECHNICAL INFORMATION

Variety Merlot

Alcohol by volume 14,50%

Length of maceration on the skins 4 weeks

Malolactic fermentation Immediately after the alcoholic fermentation

Maturation method 90% new and a 10% single use French oak barrels

Length of maturation 24 months in barriques followed by a further aging period of 12 months in the bottle

Bottle formats 0,75 l, 1,5 l, 3 l

Tasting Notes Intensely purple, Lamaione 2012 is clear and beautifully consistent. It opens up with fruity notes of black and blueberries followed by cloves, black pepper, dark chocolate and a slight balsamic hint of eucalyptus and thyme. In the mouth, Lamaione is an explosion of warmth, softness and roundness. The tannins are significant, dense and silky, and the wine's finish is long and persistent.

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.