



GIRAMONTE 2014

- 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 2014 was a complex year characterised by very variable weather. However, the use green manure coupled with the careful working of the soil, the thinning of the buds and the frequent pruning of the leaves supported the grapes in reaching their optimal ripeness. The Castiglioni estate with its very specific "terroir" once again produced a beautiful vintage.

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 More than 25 years

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), Doble Magnum (3 l), Imperiale (6 l), Melchior (18 l).
- Tasting Notes The wine's colour is ruby red with crimson highlights. Complex to the nose, Giramonte possesses notes of blackcurrant and raspberries with delicate aromas of cinnamon and sweet vanilla. In the mouth, the wine is well-rounded and savoury with a fresh acid streak that blends well with the dense and silky tannins. The finish is persistent and harmonious and is the result of great balance between softness and crispness.
- Serving suggestions Ideal with all roasts, grills, and barbecues, and with sautéed fillets of beef, but try it with delicate cheeses as well.

AWARDS

- JamesSuckling.Com 93 Points - 2018
- Wine Spectator 92 Points - 2018