

Castelgiocondo Brunello di Montalcino DOCG



Origin

Country	Italy
Wine Region	Tuscany, Brunello di Montalcino DOCG
Winery	Frescobaldi

Technical Data

Grape Varieties	Sangiovese
Type	Dry red wine
Bottle Sizes Available	375 ml, 750 ml, 1.5 l
Closure	Natural cork

Vinification	The great care taken in the vineyard, together with the typical characteristics of this unmistakable terroir, resulted in an outstanding harvest. The Sangiovese grapes were picked by hand and carefully selected after arriving in the cellar. Fermentation took place in stainless steel tanks at a controlled temperature with frequent pump-overs, particularly during the early stages.
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Ageing	In large wooden containers for 5 years, followed by a period spent ageing in bottle.
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Description

In Brief	"CastelGiocondo's unique location in Montalcino, with its varied exposure and terrain - galestro, clay and Pleocene sands - offers infinite nuances to this Brunello. A multi-faceted experience that evolves over time and entices us to discover, taste and remember, again and again." ~ Lamberto Frescobaldi
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Tasting notes	The ruby-red colour is vibrant and intense. The wide-ranging bouquet is utterly elegant with fruity sensations that pervade the nose when you first smell it. Hints of forest fruits and ripe red berries, accompanied by elegant floral notes, are the predominant aromas. When left to breathe, it releases scents of spices and balsamic notes, which give it remarkable balance and complexity. When tasted, it reveals a dense yet elegant tannic texture that, together with its characteristic mineral quality, envelops the palate and leaves a lasting impression thanks to its harmonious balance. The finish is long, warming and persistent, with resurging hints of sweet spices and balsamic notes.
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Food Pairing	Excellent with steak and game dishes with mushroom sauces, rich and creamy risottos, stews or ripe cheeses.
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Notes

