

Ripe al Convento di Castelgiocondo Brunello di Montalcino Riserva DOCG

Origin

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

Technical Data

Grape Varieties	Sangiovese
Type	Dry red wine
Bottle Sizes Available	750 ml
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 6 years, followed by a period spent ageing in bottle.
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Description

In Brief	"On the highest hills of this estate, which began producing wine in the year 1800, a small Sangiovese vineyard amazes us with extraordinary emotions. At an altitude of 450 metres, the vineyard benefits from warm sun in the afternoon, galestro type soil, and fresh Mediterranean breezes, producing a uniquely elegant Brunello Riserva, with personality and longevity" ~ Lamberto Frescobaldi
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Tasting notes	A beautifully bright and intense ruby-red colour with delicate garnet hues on the edge. Fruity aromas, including blueberry, cherry and macerated black cherry, pervade the nose first. However, the tertiary notes provided by the lengthy ageing are what stand out most here. These are perfectly balanced, with not a single one overpowering the others. Cinnamon, tobacco, tealeaf, roasted coffee bean and, lastly, subtle hints of leather are the main descriptors. Elegant spices, such as white pepper, cloves and cinnamon, round off the sensory journey. The velvety, silky, smooth tannins are mature and compact, gently caress the palate and supplement the wine perfectly. They provide wonderful balance with the acidity and alcohol. The finish is very long and persistent, further demonstrating the greatness of this vintage.
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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

