

Tenuta Castelgiocondo, Frescobaldi, Brunello di Montalcino 2012



A dense, warm, full-flavoured and complex Brunello with leather and savoury notes combined with violets and toasted coffee.

Producer Note

CastelGiocondo epitomises the spirit of Montalcino. It is considered to be one of the most historical estates of Montalcino, as it was one of the first producers of Brunello di Montalcino during the 1800s. The vines are overlooked by the castle and the small medieval town of Montalcino. The combination of the unique location of the vineyard, which is situated at 300 to 400 metres altitude; the south western orientation, which benefits from the warming afternoon sun; and the free draining marl soil culminates to produce this top quality Sangiovese. The CastelGiocondo wines are distinguished by their opulence, power and extraordinary longevity. Gambero Rosso awarded Frescobaldi with the prestigious 'Tre Bicchieri Winery of the Year Award 2020', in recognition of its uncompromising commitment to quality and innovation.

Vintage

The growing season was noteworthy for the high temperatures and limited rainfall during the dry summer months, which encouraged a harmonious development of the grapes. Although the harvest was quite long, the grapes remained in perfect health throughout. The sunlight and warmth of 2012 imparted CastelGiocondo wines with extraordinary potency and richness.

Vineyard

The high density vineyards are planted at between 250 and 400 metres above sea level, with 5,500 vines per hectare. The vines have an average age of 15 years and are Cordon spur and Guyot trained. Meticulous vineyard management takes place by hand. There are two types of soil on the estate, the first is rich in sand with a high presence of calcium, while the second is calcareous, rich in both clay and calcium with a more alkaline pH.

Winemaking

The grapes were hand-harvested with cluster selection and then pressed using soft horizontal presses. Fermentation took place in stainless steel at 30°C and lasted 10 days, while maceration on the skins lasted 32 days. The wine then underwent malolactic fermentation. It was matured for four years before release - by law a minimum of two years in wood and four months in bottle. A combination of Slavonian oak casks and French oak barrels are used, imparting complexity to the wine.

Tasting Note

An intense ruby red in colour, the wine expresses itself through clearly defined aromas of raspberry and pomegranate, which are further enriched by elegant floral notes. On the palate, the CastelGiocondo Brunello 2012 is harmonious and well-defined wine with elegant tannins and a sapid and mineral persistence.

Grape

Sangiovese 100%

Awards

Gold, SWA, 2017

Top 100, Wine Merchant, 2017

93 Pts, James Suckling, 2017

92 Pts, Robert Parker, 2017



Winemaker:	Filippo Mani
Region:	Tuscany
Sub region:	Brunello di Montalcino
Country:	Italy
Alcohol:	14.5%
Body Value:	E (A is light, E is full bodied)
Residual Sugar:	N/A
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5222012A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork

