

CASTELGIOCONDO BRUNELLO 2013 5L, FRESCOBALDI

YOUR NOTES

103734QC-STK | 5000MLX1 | 14.00 %

COLOR
RED

VARIETY
SANGIOVESE

COUNTRY
ITALY

REGION
TUSCANY

APPELLATION
BRUNELLO DI MONTALCINO DOCG

VINTAGE
2013

\$545.00



COLOR

BOUQUET

PALATE

TERROIR

CastelGiocondo is produced from an uncompromising selection of the finest Sangiovese grapes, in vineyards whose ideal elevation, well-drained soils, and southwest-facing exposure yield all of the qualities that converge to produce the finest

expression of this ancient grape variety.

Intense ruby red in colour, the wine expresses clearly defined aromas of raspberry and red summer fruits, further enriched by elegant floral violet notes. On the palate CastelGiocondo Brunello 2013 is harmonious and well-defined wine with elegant tannins and a sapid and mineral persistence. The wine

PRODUCER

FRESCOBALDI

AGRICULTURE

Sustainable Practices

VINIFICATION AND AGING

Length of maceration on the skins : 32 days
Malolactic fermentation : Immediately done after the alcoholic fermentation
Maturation method : Slavonian oak casks and in French oak barrels
Length of maturation : From harvest to January 1st 2017, after having spent a minimum of 2 years in wood, and 4