



TENUTA FRESCOBALDI DI CASTIGLIONI 2013

Denomination Toscana, IGT

Description The rich Tenuta Frescobaldi di Castiglioni, this estate's iconic wine, is clearly in a modern key, but holds fast to the qualities of its local terroir. The labels of the bottles prior to the 2009 vintage presented the caption as "Tenuta di Castiglioni"

Vintage Report The 2013 wine-growing year was characterised by the abundant spring rainfall, which ensured continuous freshness of the soil in the next few months. Summer in Castiglioni started in the third week of June, with maximum temperatures of over 30 degrees. The ample temperature range between day and night, which also continued in July, provided the vines with abundant vegetative growth, vital for maturation and for polyphenol accumulation in the grape skin. In mid-August the temperatures enabled a rapid and homogeneous veraison and in September the vines were in perfect condition, leading to predictions of an excellent harvest.

TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyard location: Tenuta di Castiglioni, Comune di Montespertoli

Vineyard average age 12 years

TECHNICAL INFORMATION

Variety Cabernet Sauvignon, Merlot, Cabernet Franc, Sangiovese

Alcohol by volume 13%

Length of maceration on the skins 12 days

Malolactic fermentation Immediately after the alcoholic fermentation

Maturation method Barriques

Length of maturation 12 months in barriques and 2 months in bottle

Bottle formats 0,75 lt., 1,5 lt., 3 lt.

Tasting Notes Tenuta Frescobaldi di Castiglioni 2013 is an intense purple colour, with marked aromas of ripe red fruit which give way to notes of black pepper and chocolate. A rich and satisfying structure, matched by a pleasant freshness and good persistence on the palate.

Serving suggestions Ideal with game such as hare and boar, with roasted or sautéed beef, roast of pork, as well as with full-flavoured cheeses.