



TENUTA FRESCOBALDI DI CASTIGLIONI 2014

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 2014 was a complex year characterised by very variable weather. However, the sowing of green manure, the working of the soil to facilitate the absorption of organic substances, shoot thinning practices, and late and frequent leaf pruning allowed the grapes to reach optimal ripeness. The lands in Castiglioni, known for their particular "terroir", have once again produced a beautiful vintage.

TERROIR AND ENVIRONMENTAL CONDITIONS

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

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 l, 1,5 l, 3 l

Tasting Notes Tenuta Frescobaldi di Castiglioni 2014 is ruby red in colour and possesses marked red berry fruit scents, which are followed and joined by toasted notes of cocoa, coffee and tobacco. Gifted of a pleasant freshness and satisfying structure, the wine is warm, soft and round.

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.