



DESCRIPTION

Montesodi is immediately characterised by an extremely elegant bright ruby red colour. The bouquet confirms its appeal. Opening with notes of cherry blossom, violet and hibiscus, followed by fruits such as blackcurrant and blackberry. This gives way to an elegant spiciness, with notes of liquorice and pepper. The wine has excellent minerality and fantastically well-integrated light graphite notes. The palate opens with freshness and develops into greater density. The tannins are silky and mature, and the finish is long, juicy and enticing.

VINIFICATION

After careful work on the vine, the Sangiovese from the Montesodi vineyard was harvested by hand into 15 kg crates. Further care and selection occurred in the cellar, where the grapes were carefully checked on the sorting table. Only the highest quality clusters were selected based on polyphenolic substances and the health of the grapes. Fermentation took place at a controlled temperature for around 10 days. Maceration was defined based on tasting, and finished after a period of one month. After racking, the wine was completed, bringing the malolactic fermentation process to a close. At the end of the year, Montesodi started its aging process in French and Austrian oak 30 hl barrels, where it remained for the next 18 months, until it was bottled. The subsequent months of aging in the bottle enabled Montesodi to express its maximum elegance and potential.

ADDITIONAL INFORMATION

Grape variety: Sangiovese
Brand: Frescobaldi
Country: Italy
Region: Nipozzano
Area: Tuscany
Color: Red
Category: Wine
Flavor profile: Complex,Rich,Robust