

FRESCOBALDI, CASTELGIOCONDO BRUNELLO DI MONTALCINO



DESCRIPTION

Brunello CastelGiocondo appeals first to the eye with its bright, rich ruby-red hue. On the nose, fruity notes dominate, ranging from raspberry to blackcurrant, with vague hints of blueberry. Elegant floral notes then emerge, offering striking and surprising scents of violet. Spicy tertiary notes are then released, due to the lengthy aging process. Cinnamon, pepper and leather combine in an experience of extreme elegance, finishing on a balsamic note. The wine envelops the mouth completely and impresses with its balance, its dense tannic texture and its minerality, as well as its long, persistent finish.

VINIFICATION

Attentive care in the vineyard combined with the typical characteristics of this unmistakable terroir led to a beautiful harvest. The Sangiovese grapes were picked by hand and underwent a precise selection process in the cellar. Fermentation took place in stainless steel vats at a controlled temperature, with frequent pressing during the first stages. The wine was then aged in wood, where it matured, becoming refined and balanced. After a period of five full years in the cellar and a further few months of maturation in the bottle, Brunello CastelGiocondo was ready to make itself known.

AWARDS

2020 - Verkozen tot 1 van de 10 beste wijnen uit Italië in 2025 | 2019 - The Wine Spectator : 97/100 in 2025

ADDITIONAL INFORMATION

Grape variety: Sangiovese
Country: Italy
Region: Castelgiocondo
Area: Tuscany
Color: Red
Category: Wine
Flavor profile: Complex, Rich, Robust
Alcohol percentage: 14.5