



## TENUTA FRESCOBALDI DI CASTIGLIONI 2015

Denomination Toscana, IGT

Description Since 1300, Tenuta Castiglioni has been the iconic symbol of the Frescobaldi family's winemaking heritage. This is where the production of Tuscan wines began and was cherished as far back as 1500 by both the Papal court and that of English monarch Henry VIII.

Vintage Report 2015 will surely be remembered for the excellent health and perfect ripening of the grapes, two significant results of a particularly good season. Supported by the warm spring days and plentiful water reserves stored during the winter, the grapevines began to bud on the third day of April. The scarce rainfall in May and June allowed the buds to grow in a dry environment, reducing the risk of disease. Warm days in August and September encouraged a gradual ripening of the fruits with an excellent concentration of sugars and polyphenols

### TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyard location: Tenuta di Castiglioni, Montespertoli

### TECHNICAL INFORMATION

Variety Prevalently Cabernet Sauvignon and Merlot with a small amount of Cabernet Franc and 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 The wine is an intense ruby red with light scarlet highlights. The bouquet is sweet and fruity with scents of blueberry, cherry, currant and Californian plum accompanied by an underlying hint of toasted and spiced aromas. In the mouth the wine generous, soft and rounded. The intense notes of ripe fruit are evident on the palate and open up a long and harmonious finish characterised by an elegant and pleasant freshness.

Serving suggestions The wine is well suited to accompany stewed or panfried meats and roasted pork. Ideal with hare and boar, it is also pleasant with savoury cheeses.