



TENUTA DI CASTIGLIONI 2008

DENOMINATION: Toscana, IGT

GENERAL INFORMATION: The rich, elegant Tenuta di Castiglioni, this estate's iconic wine, is clearly in a modern key, but holds fast to the qualities of its local terroir.

VINTAGE REPORT The 2008 grape harvest on Frescobaldi's nine wine estates, located in various areas of Tuscany, ended on October 10. The 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average. Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes. In July and August, however, generous sunlight and warm temperatures in Tuscany partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties.



TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE AND VINEYARD LOCATION: Tenuta di Castiglioni, Comune di Montespertoli

ALTITUDE: From 200 to 250 m (From 656 to 820 feet)

VINEYARD SIZE: 130 Ha (321 Acres)

EXPOSURE: South-west

SOIL TYPE: Clay-limestone

5.500 viti/ha

TRAINING SYSTEM: Spur pruned cordon

VINEYARD AVERAGE AGE: 12 years



TECHNICAL INFORMATION

VARIETY: 50% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc, 10% Sangiovese

YIELD/HECTARE: 40 hl/ha (2342 tons/Acres)

HARVEST PERIOD: Beginning of October

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Inox

FERMENTATION TEMPERATURE: 28°C. (86° Fahrenheit)

LENGTH OF FERMENTATION: 10 days

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

The wine appears a dense, almost opaque purple-red, but of striking luminosity. Intense, rich draughts of red berry fruit lead off on the nose, with raspberry and wild strawberry well in evidence, followed closely by rich blackberry and dark cherry. This impressive, multi-layered bouquet closes with spicier impressions of cocoa powder, tobacco leaf, vanilla, and cinnamon. The palate is equally impressive for its warmth, velvet smoothness, and complex balance, where dense but supple tannins are already well integrated into the structure. A tasty, nervy acidity fuels a lengthy progression, and it concludes with lovely fruit in a final crescendo.

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.