



## CASTELGIOCONDO 2006

**DENOMINATION:** Brunello di Montalcino DOCG

**GENERAL INFORMATION:** Castelgiocondo is produced from an uncompromising selection of the finest Sangiovese grapes, in a vineyard whose ideal elevation, well-drained soils, and southwest-facing exposure yield all of the qualities that converge to produce the finest expression of this ancient grape variety. It is an elegant, well-balanced wine of magnificent structure.

**VINTAGE REPORT** The harvest looked immediately very encouraging, since the growing season had been so favourable. The spring months brought temperate conditions, with little rain and no heat stress; this in turn contributed substantially to sound, healthy fruit. At the end of May there was a sudden drop in temperatures; although it did no damage, the vine growth process was slowed and fruit set affected negatively. The result was looser clusters, with fewer grapes, but the clusters were healthier. July brought high temperatures, but August turned cool, with moderate rainfall, temperature phenomena that ensure, in both red and white grape varieties, excellent concentrations of aromatic compounds, both intense and complex. Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine structure.



## TERROIR AND ENVIRONMENTAL CONDITIONS

**ESTATE AND VINEYARD LOCATION:** Castel Giocondo Estate, Montalcino

**ALTITUDE:** 250-450 m. (From 656 to 1476 feet)

**VINEYARD SIZE:** 152 Ha (375 Acres)

**EXPOSURE:** South, south west

**SOIL TYPE:** 1) Terrain rich in sand, well drained. Fair presence of calcium. PH neutral or slightly alkaline. 2) Calcareous terrain, rich in clay and well supplied with calcium. "Dark" grounds. PH lightly alkaline.

3,000 vines per ha in the first generation vineyards; 5,500 in the vineyards recently planted

**TRAINING SYSTEM:** Spur pruned cordon and guyot

**VINEYARD AVERAGE AGE:** 29 years



## TECHNICAL INFORMATION

**VARIETY:** Sangiovese 100%

**YIELD/HECTARE:** 35 hl/ha (2,000 Tons/Acres)

**HARVEST PERIOD:** First week of October

**VINEYARD PRACTICES:** Manual

**FERMENTATION VATS:** Stainless steel

**FERMENTATION TEMPERATURE:** < 30° (86° Fahrenheit)

**ALCOHOL BY VOLUME:** 13,5%

**LENGTH OF FERMENTATION:** 12 days

**LENGTH OF MACERATION ON THE SKINS:** 32 days

**MALOLACTIC FERMENTATION:** Immediately done after the alcoholic fermentation

**MATURATION METHOD:** Slavonian oak casks and in French oak barrels

**LENGTH OF MATURATION:** 4 years, of which at least 2 years in oaks and barriques and 4 months in bottle

**BOTTLE FORMATS:** 0,375 lt., 0,75 lt., 1,5 lt., 3 lt.



## TASTING NOTES


The wine appears a luminous, garnet-rimmed ruby, deep and rich. The bouquet is notably complex, initially releasing emphatic notes of wild blackberry, redcurrant, and sour cherry, closely followed by floral notes of sweet violets and a parade of spicier impressions--black pepper, clove, tobacco leaf, cocoa powder, roast espresso bean, and vanilla. Concluding this aromatic array are tasty hints of mineral, gunflint, and balsam. The palate shows great warmth and a velvety mouthfeel, bright, crisp flavours, and noticeable tannins, with all of the components in fine balance. A generously fruit-edged finish is nearly endless.

**SERVING SUGGESTIONS** Beef stews, braised meats with potatoes, cheeses that are aged but not too pungent, and large game, such as boar.

 AWARDS

1997

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 Wine Spectator  n. 8 in the Top 100 – 96 points

1999

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 Wine Spectator  n. 15 in the Top 100 – 95 points

2001

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 Wine Spectator  n. 27 in the Top 100 – 94 points

2004

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 Wine Spectator  n. 15 in the Top 100 – 95 points

2005

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 The Wine Advocate  91 points

2005

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 Wine Spectator  90 points

2005

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 Wine Enthusiast  92 points


2003


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 Wine Spectator  90 points

2006


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 Wine Enthusiast

 93 Points

2005


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 JamesSuckling.Com

 92 Points

2006

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 JamesSuckling.Com

 95 Points