

2007 Marchesi di Frescobaldi “Castel Giocondo” (Sangiovese)
BRUNELLO di Montalcino DOCG, Tuscany, Italy



By many accounts, the wines of Montalcino are the pinnacle of what Sangiovese is capable of. Their reputation has made them among the nation's most sought after and expensive traditional wines.

The Wine Bible tells us that, in contrast to those from the Chianti region, the other famous Sangiovese-based wines of Tuscany, Brunello di Montalcinos have a more fleshy texture with common aromas and flavors of blackberry, black cherry, black raspberry, chocolate, leather and violets.

The Frescobaldi's rich family history can be traced back to the banking industry of medieval Florence, where they had funded the English royal family and rescued the work of the poet Dante Alighieri as he wrote his *Divine Comedy*. By 1300, they had begun producing their first wines; by 1400, funding artists such as Donatello; and by 1500, their wines were served in the courts of the Pope and Henry VIII. They have been producing wines in Montalcino, however, only since 1989.

Its pronounced blackberry character is accompanied by elegant, floral notes such as violet. The more complex scents are spices like black pepper and clove with tobacco and leathery notes developing in reflection of the wine's evolution. Its mellow structure resonates with the textured tannic acidity in its long and elegant finish.

Recommended pairings: Rigatoni Bolognese with Braised Veal, Beef and Pork

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Veal with Capicola and Mushroom Marsala Sauce