

Created by: Debra C. Argen

Castelgiocondo Brunello 2008



When you enjoy a bottle of the [Castelgiocondo Brunello 2008](#), you are reaping the rewards of the Frescobaldi family's long heritage and tradition of 30 generations making wine since 1300. Newcomers on the Italian vintage block they are not, and their wine reflects the delicate balance of art and nature with each delectable bottle they produce. *Salute!*

Castelgiocondo Brunello 2008

Winery:

Castelgiocondo Estate, Montalcino, Italy

Denomination:

Brunello di Montalcino, DOCG

Wine:

Red Wine

Varietals:

100% Sangiovese

Alcohol:

14.5% alcohol by volume

Vineyard Average Age:

18 Years

Length of Maceration on the Skins:

32 Days

Malolactic Fermentation:

Immediately done after the alcohol fermentation

Maturation Method:

Slavonian oak casks and in French Oak Barrels

Length of Maturation:

From harvest to January 1st of the following 5th year after having spent a minimum of 2 years in wood and 4 months in the bottle

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Suggested Pairing:

Beef Stews, Braised Meats, Aged Cheeses



Vintage Report: Wine is heavily dependent on the weather, and it is always interesting to look back at the season for a particular vintage and learn the secret to its success. Marchesi de' Frescobaldi writes, "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, particularly for Sangiovese and Merlot. 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, with Sangiovese in the lead. This mild, sunny weather continued through the harvest period; the absence of rain (it rained only one day during harvest) meant that the cellars were able to carry out operations with ease, including the estates of Castelgiocondo."

Tasting Notes: The color is a rich ruby, with ripe fruit and floral notes on the nose. On the palate, it is gorgeous with baking spice notes - cloves and nutmeg, along with black pepper, gracefully meld with fruit and floral notes, leather, and tobacco for a delectable wine made in the classic style of the Brunello from Castelgiocondo, with just the right amount of tannins provide the wine with structure and an elegant finish.

The Castelgiocondo Brunello 2008 is an admirable wine to pair with meat or aged cheeses, or to simply enjoy a delicious brunello wine at its best. To show the versatility of **Castelgiocondo Brunello 2008**, "Luxury Experience was In the Kitchen and Behind the Bar@," and created a delicious culinary recipe to tempt your palate. All culinary recipes created by Luxury Experience's Chef Debra C. Argen.

Luxury Experience Menu

Chef Debra Argen's Notes: The Castelgiocondo Brunello 2008 is a rich, elegant wine with floral, spice, and leather notes, and Edward and I selected to pair it with **Luxury Experience - Swordfish with Tomato Comfit** as swordfish is a dense, meaty fish that is well complemented by red wine. The Tomato Comfit reflects the diverse flavors of Italy with its delicious addition of Castelgiocondo Brunello 2008 to grape tomatoes, garlic, capers, Spanish Manzanilla olives, golden raisins, cilantro, homemade saffron simple syrup, olive oil, black pepper, and fleur de sel. Served warm, at room temperature, or cold, it can be made up to 1-day ahead to allow the flavors to meld, making it perfect for easy summertime entertaining to accompany swordfish, beef steaks, or serve as a salad course. As the Tomato Comfit is a rich mélange of flavors, I opted to cook the swordfish simply. Rub the swordfish on both sides in a mixture of olive oil, black

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pepper, and fleur de sel and then broil or grill it, top it with the Tomato Comfit, and expect compliments from your guests.



Luxury Experience - Swordfish with Tomato Comfit

Yield: 6 Servings

Saffron Simple Syrup Ingredients:

1

Cup

Water

1

Cup

Sugar

1

Pinch

Saffron

Method: Add ingredients to a saucepan, bring to a boil, and boil until liquid is clear. Remove from heat. Let cool. Store in a glass jar in the refrigerator until ready to use. May be stored for 2 weeks. It is also excellent to use in cocktails, to sweeten ice tea, to use as a glaze or marinade, or use in vinaigrettes.

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Tomato Comfit Ingredients:

1

Tablespoon

Olive Oil

1/8

Teaspoon

Fleur de Sel

Freshly Ground Black Pepper

1

Pint (10.1 oz/287 grams)

Grape Tomatoes

3

Cloves

Garlic, minced

1/4

Cup

Spanish Manzanilla Olives, rinsed, drained, minced

2

Tablespoons

Capers, rinsed, drained

1/3

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Cup

Golden Raisins

1/8

Cup

Fresh Cilantro, minced

1

Ounce

Saffron Simple Syrup* - See recipe above

2

Ounces

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Method: Heat a medium saucepan over medium heat. Add the olive oil, lower to medium-low heat then add the garlic, black pepper and fleur de sel. Stir, and do not allow garlic to brown. Add tomatoes, shake pan to thoroughly coat the tomatoes with the garlic mixture. Cook about 10 minutes or until tomato skins start to soften. Stir or shake pan occasionally to even cook the tomatoes on all sides.

Add the olives, capers, raisins, and cilantro, and cook for 2 minutes. Add the Saffron Simple Syrup, and the Castelgiocondo Brunello 2008 and cook over low heat to reduce the liquid. Remove from heat. The Tomato Comfit is ready to use as is, or let cool, then store in an air-tight container in the refrigerator until ready to use.

Swordfish Ingredients:

6

Swordfish Steaks

Olive Oil

Freshly Ground Black Pepper

Fleur de Sel

Method: Pour a small amount of olive oil on a plastic cutting board, sprinkle with freshly ground black pepper and fleur de sel. Rub both sides of the swordfish steaks in the mixture. Broil or grill steaks.

Accompanying Vegetables: Fennel and pencil-thin asparagus. Shave or thinly cut one fennel bulb. Heat a saucepan, add 1 tablespoon olive oil, and sauté the fennel until golden brown. Cut asparagus into small pieces the same length as the fennel. Sauté the asparagus as you did the fennel.

Presentation: Place the swordfish in the center of the plate, top with a generous portion of the Tomato Comfit.

Optional: Drizzle plate with Cilantro Saffron Simple Syrup Sauce. Serve the vegetables on each side of the swordfish steaks on the plate, or serve separately.

To make the Cilantro Saffron Simple Syrup Sauce: Add one-third cup of the Saffron Simple Syrup and

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one-third cup of fresh cilantro to a blender and process until smooth. Thicken sauce slightly by cooking for 1 minute in a pan. Drizzle abstractly around the plated swordfish.

Worldwide Distribution Areas: Please visit the website: www.Frescobaldi.it.



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