


FRESCOBALDI
TOSCANA

Cala Forte Morellino 2018



Formati
75 cl

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Morellino di Scansano DOCG

Morellino Calaforte, produced from Sangiovese grapes with a small amount of Cabernet Sauvignon, boasts a rich ruby-red colour and fragrances of ripe fruit, in particular plum and cherry.

Climatic trend

The 2018 growing season was marked by abundant precipitation, including some snow during the winter. This allowed for significant water reserves to accumulate under the soil. The spring season saw heavy rainfall, causing a slight delay in the initial sprouting stages. Spring then gave way to a magnificent summer season, with very hot temperatures that led to perfectly ripened grapes with an equally wonderful aromatic development. The sun and refreshing sea breezes were the perfect companions during the harvest period, allowing the plant to achieve a compositional balance typical of this micro-climate.

Technical notes

Wine Variety: Sangiovese with a small amount of Cabernet Sauvignon

Alcohol content: 13%

Maturation: Stainless Steel - 10 months

Tasting notes

Calaforte Morellino di Scansano 2018 is a wine capable of expressing, in all simplicity, a vivid, strongly Mediterranean character. It has a bright, vibrant crimson colour. The bouquet alternates from fruity sensations to pleasantly floral notes of rose hip and sweet violet. The spice is reminiscent of nutmeg. The tannins are soft and well-blended on the palate. The finish is succulent and fruity with a delicate, well-integrated sapidity.

Wine pairing: Perfect with meat sauce, roasted red or white meat and semi-aged cheeses.