FRESCOBALDI
TOSCANA

Cala Forte Morellino 2019



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 2019 season varied greatly. After a cold, dry winter, the plants began growing very early, starting in March. A cold and rainy period in late spring slowed the growth of the vines down slightly and resulted in the water reserves being restored in preparation for what was to be a hot summer.◎When it came time to harvest the grapes, the vineyards were in optimal physiological conditions. The decent summer weather resulted in very healthy grapes with excellent phenolic ripeness and the development of exquisite aromas.

Technical notes

Wine Variety: Sangiovese with a small amount of Cabernet Sauvignon
Alcohol content: 13%
Maturation: Stainless Steel - 10 months

Tasting notes

A Morellino that captures the vibrant, sunny allure of the Maremma region. It has a warm, bright ruby-red colour. Intense notes of red and black berries blend perfectly with delicate floral scents and hints of black pepper and juniper. The taste reveals outstanding structural balance with gentle and delicate tannins and a persistent finish.

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