

Cala Forte Morellino 2022



Cala Forte Morellino 2022

Morellino di Scansano DOCG

Morellino Cala Forte is made from Sangiovese grapes with small amounts of Cabernet Sauvignon, set apart by its intense ruby-red colour and its aromas of ripe fruit, particularly plum and cherry.

Climatic trend

There was a good amount of rainfall in winter 2021/2022, as well as in spring 2022. This situation created sufficient water reserves for the subsoil. Budding took place a few days later than usual, but the increase in temperatures led to smooth vegetative development. Summer days with above-average temperatures allowed the Vermentino grapes to ripen splendidly in Maremma. Consequently the aromatic evolution was magnificent. The sun and the refreshing sea breezes were the perfect companions during the harvest period; both allowed the plants to achieve compositional balance, an expression of this microclimate. The most genuinely Mediterranean expression of Tuscany.

Technical notes

Wine Variety: Sangiovese and small amounts of Cabernet Sauvignon

Maturation: 10 months in stainless steel

Tasting notes

The 2022 Cala Forte Morellino is a vibrant shade of ruby red. Pleasant notes of red berry fruit such as currants blend with floral sensations and delicate peppery notes. The palate is fresh, savoury and slightly tannic.

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