FRESCOBALDI
TOSCANA

Cala Forte Morellino 2023



Formati

0,75 l

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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

The start of the 2023 vintage was characterised by lower-than-average temperatures and abundant rainfall. Rising temperatures in July brought the year's averages back in line with historical averages. From August until early autumn (grapes continued to ripen into this season), temperatures significantly exceeded historical averages. This, as well as the lack of any rainfall, the strong solar radiation and the warm southerly winds that blew over Tuscany, reversed the trend compared to spring 2023. The harvest featured no rainfall and refreshing sea breezes, thus allowing us to obtain healthy grapes and harvest them at the best time.

Technical notes

Wine Variety: Sangiovese and small amounts of Cabernet Sauvignon
Alcohol content: 13%
Maturation: 10 months in stainless steel

Tasting notes

The 2023 Cala Forte Morellino is a vibrant shade of ruby red. The bouquet is characterized by fruity hints of small ripe red and black fruits and floral hints that recall wild flowers, accompanied by delicate peppery notes and liquorice root. On the palate it is soft and balanced. Subtle and pleasant tannic texture. Blessed with great freshness and flavour.

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