FRESCOBALDI
TOSCANA

Cala Forte Morellino 2024



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

2024 was quite mixed. The winter period was characterised by mild temperatures and below-average precipitation. Spring, on the other hand, brought rain showers, which were unevenly distributed but capable of providing good water reserves to face the hot summer. Starting in July, the intense heat and lack of rain accelerated the growth of the bunches. Ripening took place slowly and gradually, and the rain resumed between the end of August and the beginning of September.

Technical notes

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

Tasting notes

Cala Forte Morellino 2024 is a stunning and vibrant shade of ruby red. On the nose, it is characterised by fruity notes reminiscent of red and black berries, which intermingle with the typical floral notes of Sangiovese such as violet and rose. There is also a wonderful spicy layer with hints of clove and nutmeg. Fresh and savoury on the palate with a splendid, dense and soft tannic texture. Lingering finish.

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