FRESCOBALDI
TOSCANA

La Torre 2007



Formati

0,75 l

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Morellino di Scansano DOCG

La Torre Morellino di Scansano, produced from Sangiovese grapes with a small amount of Cabernet Sauvignon, boasts a rich ruby-red and fragrances of ripe fruit, in particular dried plum and dark cherry.

Climatic trend

The 2007 harvest on the Frescobaldi wine estates concluded on October 5. Overall high quality of the fruit brought in resulted in an excellent vintage. The first grapes to be picked, in the third week of August, demonstrated that the 2007 harvest was to be outstanding, thanks to the favourable climatic conditions. During the 2006-07 winter, vineyards in Tuscany benefited from very mild weather, the mildest since 1950. The autumn too was favourable, so that the vines kept their leaves until quite late, excellent conditions that allowed the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines. Thanks to summer-like conditions in April--temperatures in the Maremma even touched 30oC--the growth cycle received a great push, and began a good 2-3 weeks earlier than preceding years.

Technical notes

Exposure: South, Southwest
Soil typology: Gravely flint
Plant density: 5.500 vines/ha
Breeding: Spur pruned cordon and guyot
Wine Variety: 50% Sangiovese, 45% Merlot, 5% Cabernet
Maceration Time: 12 giorni
Malolactic Fermentation: Immeditly after the alcoholic fermentation
Maturation: Steel - 10 months

Tasting notes

Alluring to the eye, with a sparkling, almost luminous purple. The nose is a true delight, boasting lively scents of dark fruit, such as blackberry and dried plum, enhanced by a crisp, spicy note of back pepper. It is delicious and ready to enjoy, thanks to its velvety texture, fine-grained tannins, and a lengthy, full-fruited finish.

Wine pairing: Ideal with all dishes featuring poultry or roast rabbit, but enjoy it with meat-sauced pastas too, any meat fried or barbecued, and medium-aged cheeses.