FRESCOBALDI
TOSCANA

La Torre 2008

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 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average.Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes. In July and August, however, generous sunlight and warm temperatures in Tuscany partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties, with Sangiovese in the lead.

Technical notes

Exposure: South, Southwest
Soil typology: Gravely flint
Plant density: 5.500 vines/ha
Breeding: Spur pruned cordon and guyot
Wine Variety: 95% Sangiovese e 5% Cabernet Sauvignon
Maceration Time: 12 days
Malolactic Fermentation: Immediatly 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.