FRESCOBALDI
TOSCANA

La Torre 2009



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 balance sheet is strikingly positive, particularly regarding the outstanding quality level of the fruit harvested. Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality. Favourable growing conditions made it possible to bring into the cellars optimally-ripened grapes with good acid levels and complex aromatics.

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

A very dense, yet luminous, ruby red announces this wine. Wild blackberry, blueberry, redcurrant, and raspberry are quick to emerge on the nose, with floral notes of rose petals and sweet violets close behind, lifted nicely by notes of spice. The palate is full-bodied but in balance, with fine-grained, silk-smooth tannins already well integrated into the structure. An impressively-contoured, fruit-laden finish leaves the mouth clean and fresh.

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.