FRESCOBALDI
TOSCANA

La Torre 2010



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 2010 harvest concluded on October 20. Spring 2010 was marked by frequent rainstorms, which made life difficult for the viticulturalists with regard to vineyard operations and anti-fungal efforts, but the rain also had the benefit of building up groundwater reserves. The summer months experienced a rather even alternation of decent rains and sunny days. September brought ideal conditions, with cool nights and warm, sunny days right through to the end of the harvest. The upshot was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels.

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
Alcohol content: 12,5°
Maceration Time: 12 days
Malolactic Fermentation: Immediately after the alcoholic fermentation
Maturation: Stainless steel - 10 months

Tasting notes

La Torre 2010 has a ruby red colour with decisive violet highlights. Fruited nose of prune, fresh almond and blackberry. There are also floral notes of rose and geranium and spicy hints of nutmeg, as well as walnut, cut hay and fresh tobacco leaves. The palate shows nice body with silky tannin texture well blended in the structure. Sensations of licquorice at the 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.