

  
**FRESCOBALDI**  
TOSCANA

## La Torre 2011



Formati  
0,75 l

# La Torre 2011

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

During the month of August two verified climatic events of extraordinary importance took place which shaped the characteristics of the grapes by force of the natural elements. The first half of August was characterized by sunny days, with daytime temperatures never above 30°C, and very cold nights. For example, at the estate of Pomino as well as in other nearby areas monitored by our weather stations, sunrise temperatures of 10 degrees were registered. In the second part of August the strength of the sun gave power and concentration to the red grapes as Sangiovese and Cabernet Sauvignon. The final result is that we have obtained white grapes in perfect health, mature, rich in the precursors of aroma and with a good acidity; and red grapes of extraordinary health, mature, concentrated and rich in polyphenols. The harvest began the 16th of August and was completed the 5th of October.

## 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:** 12,50%

**Maceration Time:** 12 days

**Malolactic Fermentation:** Immediately following alcoholic fermentation

**Maturation:** Stainless steel - 10 days

## Tasting notes

La Torre 2011 offers an intense ruby-red, bright and luminous. Vivacious aromas of dark fruits like blackberry and plum delight the olfactory senses. These are joined by floral hints of wild rose and violet. This is very enjoyable and easy to drink thanks to a rounded body and silky, delicate tannins. A long and flavourful 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.