FRESCOBALDI
TOSCANA

La Torre 2012



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 wine-growing season was characterized by high temperatures during the summer months and limited rainfall. The particularly dry seasonal trend fostered a harmonious development of the grapes. Although ours was a very long harvest, our grapes maintained a state of perfect health until the end - the first step toward good wines.

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: 13 days
Malolactic Fermentation: Immediately following alcoholic fermentation
Maturation: Stainless steel - 10 days

Tasting notes

La Torre 2012 offers a ruby red colour, full and bright, beautiful texture. It opens on the nose with fruity notes of blackberry, blueberry, raspberry, strawberry and pleasantly spicy notes of nutmeg and black pepper. The gustatory examination reveals great balance, silky tannins well integrated to the structure. Long persistence, a juicy and fruity finish. Tasted December 2013.

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.