FRESCOBALDI
TOSCANA

La Torre 2013



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 climate in 2013 was favourable. Spring arrived in April, after average temperatures and abundant rainfall in March. Rising temperatures led to an anticipated bud break. In May the recorded rainfall was above average and this allowed us excellent water reserves for the summer season. In June, the vines consumed more water to tackle the high winds and the onset of flowering, which occurred during the first two weeks of June. The temperatures during July and August were very similar and stable, with peaks of heat in the last week of July and the first week of August. The rains during these two months kept the vines from suffering water stress since the water reserves in the soil never dropped below the wilting point. The month of September was characterized by an alternation of favourable temperatures between day and night that led to the concentration of aromas and maintenance of good overall acidity. The growing season of 2013 was marked by a series of rainfall events and constant cool temperatures, which helped development at our vineyards albeit delaying vegetative phenological phases by about 10 days. Despite that, the particularly favourable climate in September led to a consistent maturation that gave us healthy, exceptional grapes for vinification.

Technical notes

Origin: Aus den Frescobaldi Weingütern und weiteren besonders geeigneten Gebieten in der Toskana
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 2013 is an intense ruby-red with beautiful texture. The nose opens with strong, fruity aromas of blackberry, blueberry and wild strawberry that match perfectly with delicate floral notes of rose and spicy notes of nutmeg. The gustatory examination reveals great balance, with tannins well-integrated to the structure. Persistent, full-bodied and fruity finish. Tasted April 2014

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.