


FRESCOBALDI
TOSCANA

Mormoreto 1994

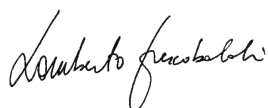


Formati

Mormoreto 1994

Toscana IGT

This is the great wine of the Castello, from the vineyard Mormoreto planted in 1976. The first vintage was from the 1983 harvest, and since then has been produced only in the most favourable years. It was not produced from the harvests of 1984, 1987, 1989, 1992, 1998 or 2002. Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot, planted 150 years ago, have, over time, formed an intimate bond with this terroir and now bring out all of its unique qualities. It is a wine of great depth, opulent and refined, that you can cellar for many years.



Climatic trend

The spring brought excellent climatic conditions with a perfect balance between precipitation and sun. Also the summer was very sunny with occasional rains in august. A dry, sunny september . Mormoreto was harvested at the end of september with great grape quality.

Technical notes

Origin: Mormoreto vineyard, Pelago

Altimetry: from 250m to 300m (from 820 to 985 feet)

Surface: 25 Ha in the Mormoreto vineyard (61 Acres)

Exposure: South

Soil typology: 1) terrain rich in sand, well drained. Fair presence of calcium. PH neutral or slightly alkaline. 2) terrain of limestone, rich in clay and very well supplied with calcium. "White" grounds. Rich in surface stones, PH alkaline.

Plant density: More than 5,800 vines/Ha

Breeding: Spur pruned cordon

Vineyard age: On the average more than 20 years

Wine Variety: Cabernet Sauvignon 80%, Cabernet Franc 20%

Alcohol content: 13%

Tasting notes

Wine pairing: Terrific partner with any long-cooked meat dish, such as marinades, pot roasts, and stews. Delicious with aged cheeses.

Awards

Wine Spectator: 90 Points