FRESCOBALDI
TOSCANA

Mormoreto 1995



Formati

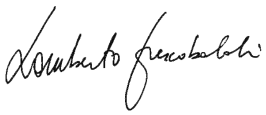
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TOSCANA

Mormoreto 1995

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

Very low temperatures in spring slowed down budbreak, flowering, and fruit set. Summer did not bring usual heat, but it was rather rainy and humid. Only September revealed that this was to be a great vintage. Sunny days and good temperatures ensured a gradual and consistent ripening that was so intense as to raise the possibility that 1995 might even be "the vintage of the century". All of the grapes were brought in perfect health.

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 limstone, 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: 13,50%
Maceration Time: 10 days in stainless vats, at temperature below 30°C, followed by maceration on the skins for 18 days
Malolactic Fermentation: Immediately after the alcoholic fermentation
Ageing containers: French oak barriques, 1/3 new, the rest used
Ageing time: 20 months in barriques, followed by at least 8 months in bottle

Tasting notes

Colore rosso rubino con riflessi violacei. Sul naso nitidi sapori di bacche rosse seguiti da dolci note speziate di vaniglia, cannella e pepe e nel finale profumi di cuoio e tabacco. Fresco al palato con tannini fini, accompagnato da un gusto pieno. Il vino si presenta con una buona struttura e un finale lungo.

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