

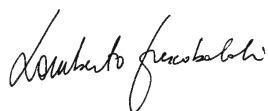
Mormoreto 1996



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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 range of low and high temperatures in spring was such that the beginning of wine growth occurred early in all vineyards throughout Tuscany. All of the varieties budded out some 20 days early, which ensured notable concentrations of tannins and colour pigments in the berries.

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 85%, Cabernet Franc 15%

Maceration Time: 10 days in stainless steel vats, at temperature below 30° C, followed by maceration on the skins for 20 days

Malolactic Fermentation: Immediately after the alcoholic fermentation, for 12 days at 20-22° C, part in French oak casks

Ageing containers: Barriques of French oak, 1/2 new, the rest used. The fine grain wood of the casks we choose are more respectful of the grapes' personality, and produce more balanced wines

Ageing time: At least 12 months in French oak barriques, 1/2 new oak, followed by 12 months in the bottle

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

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