FRESCOBALDI
TOSCANA

Mormoreto 1996



Formati

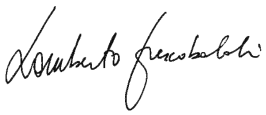
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TOSCANA

Mormoreto 1996

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 varietis 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 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 85%, Cabernet Franc 15%
Maceration Time: 10 days in stainless steel vats, at temperature below 30° C, followe 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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