

  
**FRESCOBALDI**  
TOSCANA

## Mormoreto 1997



Formati  
1,5 l, 3l

# Mormoreto 1997

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 1997 harvest at Castello di Nipozzano was extremely positive, with all of grapes exhibiting high quality. The spring freeze reduced the quantity of the crop, but resulted in wines of notably excellent 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 85%, Cabernet Franc 15%

**Alcohol content:** 13%

**Maceration Time:** 12 days in stainless steel vats, at temperature below 30°C, followed by maceration on the skins for 18 days

**Malolactic Fermentation:** 30 days of skin contact, including alcoholic fermentation, with periodic pumping over to obtain more color and softer tannins.

**Ageing containers:** Barriques of French oak, 1/2 new, the rest used

**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

Gambero Rosso: Three glasses

Wine Spectator: 90 points