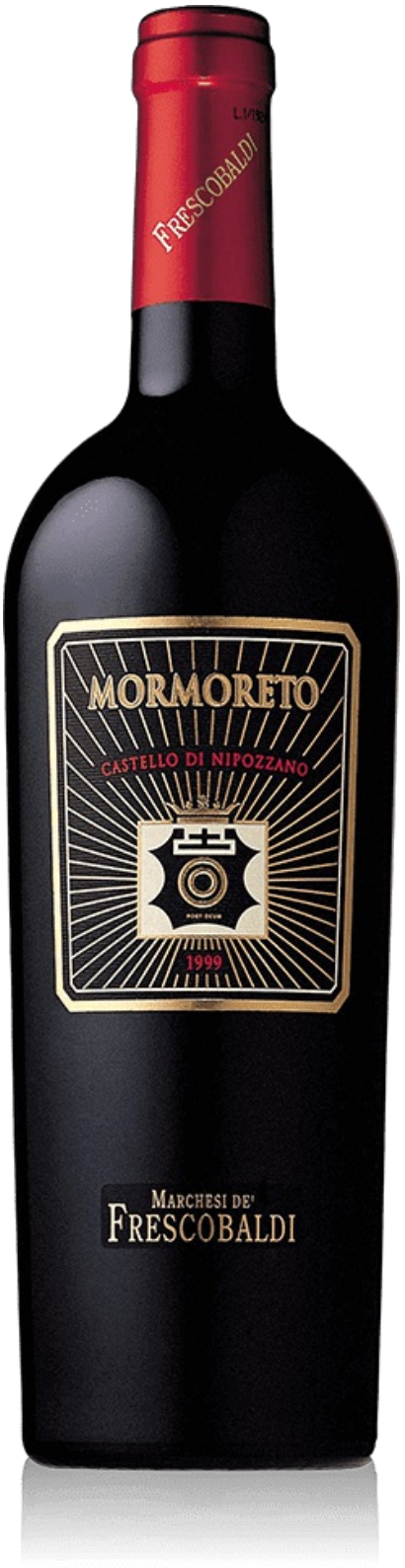
FRESCOBALDI
TOSCANA

Mormoreto 1999



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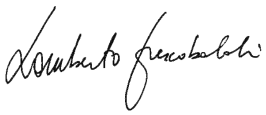
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FRESCOBALDI
TOSCANA

Mormoreto 1999

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 1999 growing season yelded wines showing intense fruitiness, thanks to cold nights and mild days. Vine growth during spring was regular throughout Tuscany, and a sunny July brought forward the ripening process. Scattered rains in august built up groundwater reserves, which ensured vine nutrition and leaf growth, and favoured continued ripening of the berries. Sunny conditions in september and october enabled the grapes to ripen perfectly and to finish the season in sound 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 60%, Merlot 25%, Cabernet Franc 15%
Alcohol content: 13,50%
Maceration Time: 15 days in stainless steel vats, at temperature below 35°C, followed by maceration on the skins for 13 days
Malolactic Fermentation: Immediately after the alcoholic fermentation
Ageing containers: New barriques of French oak
Ageing time: 18 months in French oak barriques, followed by 8 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

Falstaff: 92 points