FRESCOBALDI
TOSCANA

# Mormoreto 2001




Formati

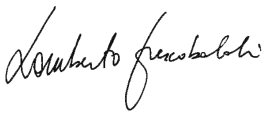
1,5 l, 3l

FRESCOBALDI
TOSCANA

# Mormoreto 2001

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 harvest at the historic estate got under way on September 3rd and concluded on October 18th with the picking of the Sangiovese and Cabernet Sauvignon. The quality of the 2001 production appears very good. The considerable heat experienced in August did not stress the vines, since they enjoyed good water reserves after the rains in July.

## 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: 14%
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 French Oak barriques
Ageing time: 24 months in French new oak barriques and 6 months in the bottle

# Tasting notes

A brilliant, deep ruby flecked with purple. Berry fruit fairly explodes on the nose, with crisp, fresh aromas seemingly squeezed straight from the bush; sweet, spicy notes of vanilla, cinnamon, and black pepper follow, crowned by elements of maturation such as leather and tobacco. It shows a tight-knit tannic texture and a powerful structure, the whole being impressively crisp, juicy, and full-flavoured. The finale is nicely lingering.

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
The Wine Advocate: 90 points
Wine Spectator: 90 points