FRESCOBALDI
TOSCANA

Mormoreto 2003



Formati

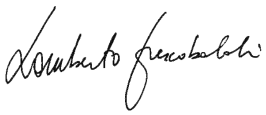
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TOSCANA

Mormoreto 2003

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

2003 was very dry but at the Mormoreto vineyard the harvest was nonetheless favourable: thanks to the sandy terrains the vines did not suffer from water stress. The Cabernet Sauvignon and Cabernet Franc matured in the second half of September, 10 days before the usual harvest time. The particularly small grapes (0,80 grams per grape), destined for Mormoreto from the vines of the same name were intense and concentrated in color and scent.

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%
Maceration Time: 28 days
Malolactic Fermentation: Immediately done after the alcoholic fermentation
Ageing containers: New barriques of both sawed and split oak
Ageing time: 24 months

Tasting notes

A rich purple-nuanced ruby. Offers well-focused impressions of wild dark berry-fruit beautifully enriched with spicy notes of cinnamon and clove, then finishes on nuances of tobacco leaf, cocoa powder, and tanned leather. It shows very full-bodied on the palate, the perfect match for a dense, velvety suite of tannins. A wine of remarkable elegance and breed.

Wine pairing: Terrific partner with any long-cooked meat dish, such as marinades, pot roasts, and stews. Delicious with aged cheeses.

Awards

Le Guide de L'Espresso: 17/20
I vini di Veronelli: 3 stelle rosse
Wine Spectator: 90 points