FRESCOBALDI
TOSCANA

Mormoreto 2004



Formati

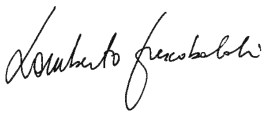
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FRESCOBALDI
TOSCANA

Mormoreto 2004

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 2004 growing season was characterized by even weather conditions. Spring was cooler than previous seasons and brought abundant rains, slowing down the advent of budbreak. Summer too brought cooler than normal temperatures, which rose only in the final two weeks. The soils remained well drained, and the nights were cool and mild, all conditions that favoured the production of wines of considerable elegance. The clusters were loose, and the berries healty and well developed, so that should indicate wines of fine structure and concentration.

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 12%. 3% Petit Verdot
Alcohol content: 14%
Maceration Time: 15 days in stainless steel vats, at temperature below 35°C, followed by maceration on the skins for 28 days
Malolactic Fermentation: Immediately done after the alcoholic fermentation
Ageing containers: New barriques of both sawed and split oak
Ageing time: 24 months in new barriques of both split and sawed oak, and 6 months in the bottle

Tasting notes

A striking purple, dense but brilliant, greets the eye. On the nose, emphatic spice aromas, predominantly cinnamon and clove, emerge immediately, with bright redcurrant adding to the complexity and subtle notes of toasty oak further enriching the broad spectrum of aromatics. A smooth fabric of dense tannins immediately impresses on the palate, and as Mormoreto steadily expands, a firm acidity nicely complements a body that is solid but not over-powerful. Clean, well-delineated aromas are again delightful on the finish, which is quite lengthy.

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

Awards

Wine Spectator: 94 points
Wine Enthusiast: 93 points
Falstaff: 92 points