FRESCOBALDI
TOSCANA

Mormoreto 2005



Formati

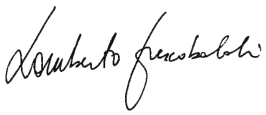
0,375l, 0,75 l, 1,5 l, 3l

FRESCOBALDI
TOSCANA

Mormoreto 2005

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

At Castello di Nipozzano, in the Pelago just outside of Florence, harvest began in the firts days of September and concluded on October 15. Mild, cool and fairly sunny weather meant that the Sangiovese, Cabernet Sauvignon, and Merlot grapes came in perfectly healty and sound. In the case of some lots, some bleeding off was necessary, to compensate for some light dilution in the grapes caused by the rains in early September.

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: 60% Cabernet Sauvignon, 25% Merlot, 12% Cabernet Franc, 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 13 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

Deep ruby red. The nose releases emphatic fruit, particularly redcurrant and dried plum with appealing, clean-edged scents of spices, enriched by a combination of green pepper and cinnamon with pungent eucalyptus and thyme. On the palate this wine has silky tannins and a long finish of chocolate, berry and well integrated oak. A memorable Mormoreto.

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
San Francisco International Wine Competition: Silver medal
AIS Duemilavini: 4 grappoli
I vini di Veronelli: 91 points
I vini di Veronelli: 91 points
Wine Spectator: 92 points