

  
**FRESCOBALDI**  
TOSCANA

## Mormoreto 2006



Formati

Half Bottle – Bottle – 1,5 Magnum – 3,0 Doppio Magnum – 6,0 Imperiale – 18,0 Melchior

## Mormoreto 2006

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

Even and balanced weather conditions yielded wines of great elegance and certain longevity. Light rains during up groundwater reserves available for the vines during the veraison period, when the grapes change colour. The sunny, crisp, and dry days during September and October were just what were required to yield grapes with the characteristic necessary to produce high-quality wines that will be harmonious, well balanced, and superbly structured.

## 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 limestone, 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:** 14,50%

**Maceration Time:** each variety is vinified separately for 15 days in stainless steel vats, at temperature below 35°C, followed by maceration on the skins for 20 days

**Malolactic Fermentation:** Immediately done after the alcoholic fermentation

**Ageing containers:** barriques of both sawed and split oak, a proportion of which are new with the rest being one year age

**Ageing time:** 24 months in barriques e 6 months in the bottle

# Tasting notes

Purple-flecked deep ruby. The rich aroma with ripe fruit contributes to a complex aromatic mosaic, in which blueberry, blackcurrant, dried plum, raspberry, dates, and wild berry jam are discernible, enriched by spicy nuances of green pepper, ginger, and vanilla which act as an effective foil to impressions of cocoa butter, chlorophyll, and tobacco leaf. Fine-grained, silky tannins on the palate contribute to a velvety mouthfeel, while a harmonious freshness drives a long-lingering, dense development. Still young it will mature over the next 6-8 years

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

# Awards

International Wine & Spirits Competition: Gold Medal Best In class

AIS Duemilavini: 5 grappoli

I vini di Veronelli: 91 points

Wine Spectator: 92 points

AIS Duemilavini: 93 Points

Wine Spectator: 92 Points

Falstaff: 90 Points