FRESCOBALDI
TOSCANA

Mormoreto 2007



Formati

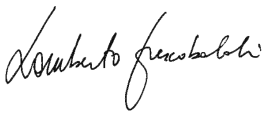
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FRESCOBALDI
TOSCANA

Mormoreto 2007

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

2007 experienced a mild spring and autumn, with only scattered rainfall and no significant heat. July saw high temperatures, although they went down somewhat in the second half of the month; August experienced abundant rainfall. Ripening was slow and gradual, in excellent weather, with warm, sunny days and cool nights.

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: 14,50%
Maceration Time: 20 days
Malolactic Fermentation: Immediately done after the alcoholic fermentation
Ageing containers: barriques of both sawed and split oak, a poportion of which are new with the rest being one year age
Ageing time: 24 months and 6 months in the bottle

Tasting notes

A deep ruby, almost opaque in its concentration. The nose is ultra-complex, delivering inebriating draughts of wild blackberry, raspberry, redcurrant, dried plum, dates, and wild red berry fruit, delicately lifted by floral impressions of sweetbriar and violets. Gradually emerging to deepen the rich bouquet even further are spicier nuances of vanilla, cocoa powder, tobacco leaf, and roast espresso bean, which act as a delicious foil to pungent notes of balsam and chlorophyll. A persistent freshness complements a suite of silky tannins, and both contribute to a palate that is notable for its warmth and roundedness. A finely-balanced, leisurely progression culminates in a lengthy, subtly-aromatic finish.

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: Silver Medal best in class
Falstaff: 92 points
I vini di Veronelli: Tre stelle
International Wine Cellar - Stephen Tanzer: 92 points
Wine Spectator: 90 Points