FRESCOBALDI
TOSCANA

Mormoreto 2008



Formati

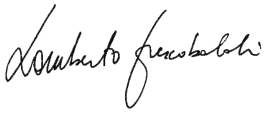
Half Bottle – Bottle – 1,5 Magnum – 3,0 Doppio Magnum – 6,0 Imperiale – 18,0 Melchior

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Mormoreto 2008

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

In 2008, spring was very rany, with below average temperatures, while rain and wind in June, during the flowering stage, resulted in the development of loose clusters. Intense sunlight and warm temperatures in July and August , however, allowed the growth cycle to catch up its rhythm. The summer months, including September, were hot and sunny, but groundwater reserves were sufficient, and ripening continued at a good pace in all varieties. Sunny, mild conditions continued into the harvest period, so that the wine cellar staff were able to carry out with ease all of the stages of vinification.

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: each variety ferments separately for 15 days in stainless steel vats at temperature under 35°C (95°F), 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 in age
Ageing time: 24 months in barriques and 6 months in bottle

Tasting notes

The 2008 vintage of Mormoreto shows a luminous ruby red, deep and near-opaque, with purplish highlights at the rim. The nose, characteristically heady and insistent, opens to emphatic impressions of wild red berry fruit and spice, initially a complex mosaic of wild blackberry, blueberry, and dark cherry, plus dried plum and dates, further enriched with subtle notes of sweet violets and sweetbriar. These aromas are lifted by spicier notes of vanilla, cocoa powder, and roast espresso, interleaved with pungent nuances of balsam and chlorophyll. Fine-grained, silky tannins, already well inserted into the structure, contribute to the ultra-smooth mouthfeel and overall sensation of warmth, while its vibrant acidity adds to the exquisite balance of all of its components. The almost-endless finish is laced with tasty, aromatic fruit.

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

Awards

Falstaff: 95 points
International Wine Cellar - Stephen Tanzer: 94 points
JamesSuckling.Com: 95 Points
Falstaff: 95 Points