FRESCOBALDI
TOSCANA

Mormoreto 2009



Formati

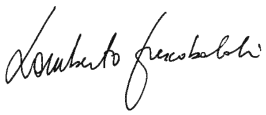
Bottle – 1,5 Magnum – 3,0 Doppio Magnum – 6,0 Imperiale – 18,0 Melchior

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Mormoreto 2009

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 2009 season concluded on 9 October with the arrival in the cellar of the Cabernet Sauvignon grapes from the Mormoreto vineyard, and the final results are quite positive with respect to overall fruit quality. Spring followed the pattern set in recent years, with heavy rains that presented a challenge to the vineyard crews tending the vines and protecting them against fungal attacks, but at least the rains built up groundwater reserves. The even, well-paced weather conditions mean 2009 wines of significant elegance and guaranteed cellarability. In contrast to the spring rains, summer brought mild, sunny weather, right into autumn. Light rains arrived in mid-September, but did nothing to harm the sound health of the grapes nor the excellent levels of ripeness. All in all, 2009 reveals itself as one of the finest vintages for Mormoreto, the estate's flagship wine, a sapient marriage of Cabernet Sauvignon, Merlot, Cabernet Franc, and a bit of Petit Verdot.

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 is vinified separetely for 15 days in stainless steel vats, at temperature below 35°C (95° Fahrenheit), 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 mounths in bottle

Tasting notes

Mormoreto 2009 is an intense purple red with violet undertones. The nose opens with hints of iodine, black currants and cherry jam, interwoven with complex spices like vanilla, cinnamon and juniper joined by notes of almond. Mild sensations of eucalyptus then dried rose. Important tannins but silken. At the finish Mormoreto is balanced, intense long and persistent.

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

Awards

JamesSuckling.Com: 94 Points
I vini di Veronelli: 93 Points
Wine Spectator: 93 Points
Wine Access: 93 Points
Falstaff: 91 Points