FRESCOBALDI
TOSCANA

Mormoreto 2010



Formati

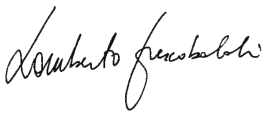
Bottle – 1,5 Magnum – 3,0 Doppio Magnum – 6,0 Imperiale – 18,0 Melchior

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Mormoreto 2010

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

Spring 2010 was marked by frequent rainstorms, while the summer months were characterized by consistently alternating days of light sun and light precipitation. September brought ideal conditions, with cool nights and warm, sunny days right through to the end of the harvest. The result was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels. The weather conditions, even and balanced throughout the season, produced a wine with intense aromas, remarkable complexity, superb acidity and elegance, with great structure and longevity. The harvest 2010 ended on October, 20th.

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 months in bottle

Tasting notes

Mormoreto 2010 appears a near-opaque ruby, then opens to a fruit-rich nose laden with sweet dark cherry and raspberry, followed by fragrant impressions of Avola almond and mint, and with a tasty edge of sea-salt; elegantly threaded into this aromatic complex are notes of truffles, black liquorice, and ginger, crowned with darker nuances of chocolate and tar. The mouth boasts an ultra-dense mouthfeel and velvety texture, with a majestic suite of tannins that receive superb support from a full-bodied, spacious structure.

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

Awards

JamesSuckling.Com: 93 Points