


FRESCOBALDI
TOSCANA

Mormoreto 2011



Formati

0,75 l, 1,5 l, 3l, 6 l, 18 l

Mormoreto 2011

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

2011 was characterized by temperatures slightly higher than normal. From the middle of August the grapes began to mature more quickly. The harvest began about a week in advance on the 26th of August with the Merlot, and concluded the first week of October with the Petit Verdot. The almost complete absence of rain during the harvest favoured the accumulation of sugars with a consequent increase in the alcohol percentage. The phenolic profile was ample and interesting both in the seeds and skins. These conditions resulted in an opulent 2011 Mormoreto, with an important tannin structure and complex, elegant flavours; a perfect balance of flavors and aromas that give emotion and elegance to the wine's longevity over time.

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: More than 20 years

Wine Variety: 64% Cabernet Sauvignon, 26 % Cabernet Franc, 5% Petit Verdot, 5% Merlot

Alcohol content: 14,50%

Maceration Time: each variety is vinified separately and macerated for 35 days in stainless steel tanks at a temperature below 35 ° C (95 ° F)

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, a proportion of which are new with the rest being one year in age, and 6 months in the bottle

Tasting notes

Mormoreto 2011 has a ruby-red color with violet highlights. Fruits emerge on the nose such as blueberry and black cherry, followed by hints of iodine, cinchona and balsamic notes of eucalyptus and mint. The finish offers a slight spiciness of cardamom. On the palate, the tannin texture is strong and dense, almost impenetrable. Silky and velvety, it has a rich body and a very long finish marked by hints of iodine and a balsamic character.

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

Awards

Vinous: 92 Points

JamesSuckling.Com: 93 Points

Vitae: 4 Tralci

The Wine Merchant: Top 100

Wine Spectator: 90 Points