FRESCOBALDI
TOSCANA

Mormoreto 2012



Formati

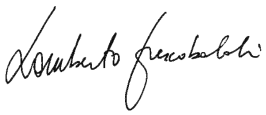
Half Bollte 0,375l – Bottle 0,750l – 1,5 Magnum – 3,0 Doppio Magnum – 6,0 Imperiale – 18,0 Melchior

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Mormoreto 2012

Toscana IGT

This is the great wine of the Castello Nipozzano, 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 winter of 2012 was marked by severe temperatures, which even dipped below 0oC in January, and by significant snowfalls in February. A cool spring, with rainfall occurring throughout the entire period, built up groundwater reserves in the vineyards, ensuring adequate water for the vines, particularly during the summer heat, when the vine's foliage is at its maximum extent and the grapes begin to turn colour and ripen. Summer was, in fact, hot and dry, marked by days whose temperatures rose above 35°C, but also by very cool nights, which determines and maximises the aromatic development of the grapes. The silt-loam soils in which the Cabernet Sauvignon, Cabernet Franc, and Petit Verdot grow contribute to these varieties' balanced, even ripening process, achieving its culmination in the late-September harvest. The early-ripening Merlot, on the other hand, was harvested in late August, when the grapes had accumulated good levels of sugar and the tannins in the seeds were fully ripe.

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: Over 5,800 vines per hectare
Breeding: Spurred cordon
Vineyard age: More than 20 years
Wine Variety: Largely Cabernet Sauvignon, Cabernet Franc, and Merlot, with a touch of Petit Verdot
Alcohol content: 14%
Maceration Time: Each variety ferments and macerates separately for 35 days in stainless steel at temperatures below 35°C (95°F), followed by 20 days of maceration on the skins.
Malolactic Fermentation: Immediately following initial fermentation
Ageing containers: Hand-split oak barrels, partly new and partly once-used
Ageing time: 24 months in partly new and partly once-used oak barrels, followed by a further 6 months in the bottle

Tasting notes

Mormoreto appears an opaque, deep ruby red. A rich, complex nose boasts well-ripened wild berries, such as blackberry and raspberry, baker's cocoa powder and cocoa butter, roasted espresso bean, subtle notes of vanilla and cinnamon, and hints of clove, jasmine, and grey tea leaves. On the palate, it is smooth and well-rounded, echoing the aromas encountered on the nose but with a more pronounced influence of bitter chocolate, crisp raspberry, single-malt whisky, and vanilla tobacco. (Tasted march 2015)

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

Awards

Wine Spectator: 93 Points
JamesSuckling.Com: 93 Points