FRESCOBALDI
TOSCANA

Mormoreto 2013



Formati

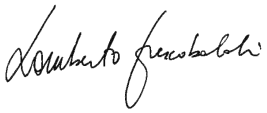
0,375l – 0,750l – 1,5 Magnum – 3,0 Doppio Magnum – 6,0 Imperiale – 18,0 Melchior

FRESCOBALDI
TOSCANA

Mormoreto 2013

Toscana IGT

This is the great wine of Castello Nipozzano from the Mormoreto vineyard planted in 1976. The first vintage was from the harvest of 1983 and since then this wine has only been produced in the most favourable of years. It was not produced in 1984, 1987, 1989, 1992, 1998 and 2002. Since the 2013 vintage, the elegance of Sangiovese has further enhanced the qualities of the Cabernet Sauvignon, Cabernet Franc and Petit Verdot grapes planted 150 years ago and used in the production, resulting in a wine even more strongly tied to its terroir. Mormoreto is a wine of great depth, opulence and refinement that can be cellared for many years.



Climatic trend

Winter 2013 was characterised by cold days with temperatures falling below 0°C and infrequent but significant snowfalls. Spring was cool with rain showers that were well-distributed throughout the season. Summer was particularly cool when compared to the seasonal averages, but heat waves at the end of July and the first ten days in August favoured veraison. The temperature difference between day and night aided the gradual ripening process.

Technical notes

Origin: Castello Nipozzano, Pelago
Altimetry: from 250m to 300m (from 820 to 985 feet)
Surface: 25 Ha
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 Sangiovese, with a touch of Petit Verdot
Alcohol content: 14,5%
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

The wine presents itself with an impenetrably intense ruby colour and a complex nose: red fruits such as blackberry and raspberry meet the balanced floral notes of bergamot and the spiced ones of bitter cocoa, cocoa butter, roasted coffee bean, light vanilla, cloves, jasmine and grey tea.In the mouth the wine is fresh, complex, persistent and balanced. The tannins blend well with the body resulting in a wine that is velvety to the palate. The acidic component is noteworthy and joins elegantly with the alcoholic content. Notes of mixed berries, black and raspberry, and a light liquorish note accompany a peaty whisky, tobacco and vanilla finish.

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
The Wine Advocate: 91 Points
Wine Enthusiast: 90 Points
Falstaff: 93 Points