FRESCOBALDI
TOSCANA

Mormoreto 2023



Formati

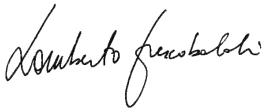
0.75 L, 1.5 L, 3 L, 6 L

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Toscana IGT

"As I walk between the rows of Cabernet and Petit Verdot, my mind always wanders back to 150 years ago, when my ancestors first planted these varieties, guided by their desire to create a truly great wine. In 1983, this dream became a reality with the birth of Cru Mormoreto, a wine with a vibrant, deep and harmonious character. Since 2013, it has also included a small amount of Sangiovese to underscore its elegance. ”



Climatic trend

The 2023 vintage developed under intense and contrasting conditions, which marked the rhythm of the vines with almost narrative precision. Overall, the winter was very mild, interrupted only by a few truly cold but incisive weeks, which allowed the vines to enjoy a proper vegetative rest. The abundant rain early in the year enabled the soil to retain a large amount of water, creating a strong foundation for the new season. The rainy trend continued into spring, particularly between May and mid-June, accompanied by below-average temperatures. With the arrival of summer, the month of July brought a decisive change of pace: very high and prolonged temperatures tested the vines, which were able to weather the conditions thanks to the water reserves accumulated in the previous months. The first signs of water stress were quickly mitigated by a drop in temperatures starting at the end of July, re-establishing more favourable conditions for continued ripening. The 2023 vintage is therefore brimming with character, having transformed the climatic complexity into eloquence and elegance. Sunny yet balanced and profound yet harmonious, the wines accurately and authentically convey the identity of the Nipozzano area.

Vinification and ageing

The vineyard is located 300 metres above sea level, planted in sandy soils with a southwestern exposure. The grapes were harvested manually in 15 kg crates. After an initial sorting of the bunches of grapes in the vineyard, they underwent further selection on arrival in the cellar. This attention to detail always ensures the highest possible quality. Malolactic fermentation took place immediately after racking. At the end of the year, the Mormoreto wine began its maturation in French oak barriques, where it would remain for the next 18 months, taking full advantage of the natural micro-oxygenation provided by oak. Several further months of ageing after bottling allowed Mormoreto to find its balance, expressing its full elegance and potential.

Tasting notes

Mormoreto 2023 is a stunning and intense shade of ruby red with violet highlights. The nose opens with notes of ripe fruit, reminiscent of blackberry, raspberry, and blackcurrant, followed by fresh, almost citrusy, hints. These elements then give way to wonderful spicy and tertiary aromas, reminiscent of liquorice and cardamom, before yielding to notes of cocoa powder and coffee plants. Each sip is broad, and the density of the fruit and spicy notes can be perceived on the nose. The tannic texture is dense and consistent, but also remarkably silky. The finish is extremely long and persistent.