

Mormoreto IGT

Origin

Country	Italy
Wine Region	Tuscany
Winery	Frescobaldi

Technical Data

Grape Varieties	Cabernet Sauvignon, Petit Verdot, Sangiovese
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	Grapes from the Mormoreto vineyard were harvested by hand in 15 kg crates. After initial sorting in the vineyard, the bunches were carefully selected upon arrival in the cellar. This close attention to detail guarantees the best possible quality. To optimise aromatic and phenolic extraction, fermentation and maceration were carefully carried out at low, controlled temperatures with fewer pump-overs. Malolactic fermentation was early and took place immediately after racking.
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Ageing	At least 24 months in French oak barriques, followed by a subsequent months-long ageing period in bottle.
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Description

In Brief	150 years ago, the Frescobaldi ancestors first planted Cabernet Sauvignon and Petit Verdot, dreaming of producing a great wine. That dream came true in 1983 with the Mormoreto Cru, a wine of vibrant, deep, harmonious character. Since 2013, the addition of a small quantity of Sangiovese increased the wine's elegance even further.
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Tasting notes	Warm, enveloping and enigmatic, this wine boasts an intense yet clear rubyred colour that is beautifully rich and concentrated. It is pleasantly fresh with a bouquet that hints of blackberries, blueberries and raspberries. On the palate, balsamic and minty notes balance out beautifully with hints of bergamot and jasmine. Spicy notes of clove and vanilla are just around the corner. Tertiary aromas of tobacco, cocoa powder and coffee beans are remarkably well-integrated. The taste is smooth yet wonderfully fresh, with silky, well-rounded tannins. The finish is long and persistent.
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Food Pairing	Full-flavoured dishes with meat, game or barbeque and mature cheeses.
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Notes

