

# Marchesi de' FRESCOBALDI



## MORMORETO 2006

**DENOMINATION:** Toscana, IGT

**GENERAL INFORMATION:** Mormoreto, a single-vineyard cru of Castello di Nipozzano, is a Supertuscan of great elegance produced from an assemblage of cabernet sauvignon, merlot, and cabernet franc.



**VINTAGE REPORT:** Castello di Nipozzano the standard-bearer of Chianti Rufina DOCG winemaking, experienced even and balanced growing conditions, with normal amounts of rain during July and August. The year yielded wines of considerable elegance and outstanding ageing potential. Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine structure.



## TERROIR AND ENVIRONMENTAL CONDITIONS

**ESTATE AND VINEYARD LOCATION:** Castello di Nipozzano, Pelago

**ALTITUDE:** from 280m to 330m

**VINEYARD SIZE:** 25 Ha in the Mormoreto vineyard

**EXPOSURE:** South

**SOIL TYPE:** The types of soils are varied and composite. In some areas the soils are rocky, in some rich in clay, in others more sandy, but in general they are rich and well drained.

**PLANTING DENSITY:** More than 5,800 vines/Ha

**TRAINING SYSTEM:** Spur pruned cordon and guyot



## TECHNICAL INFORMATION

**VARIETES:** 60% Cabernet Sauvignon, 25% Merlot, 12%

Cabernet Franc, 3% Petit Verdot

**YIELD/HECTARE:** 35 Hl/Ha

**HARVEST PERIOD:** End of september

**VINEYARD PRACTICES:** Manual

**FERMENTATION VATS:** Inox

**FERMENTATION TEMPERATURE:** <35°

**LENGTH OF FERMENTATION:** 15 days

**LENGTH OF MACERATION ON THE SKINS:** 28 days

**MALOLACTIC FERMENTATION:** Immediately done after the alcoholic fermentation

**MATURATION METHOD:** New barriques of both sawed and split oak

**LENGTH OF MATURATION:** 24 months and 6 months in bottles

**BOTTLE'S FORMAT:** 0,75 lt., 1,5 lt., 3lt., 6 lt., 18 lt.



## TASTING NOTES

**Appearance:** Purple-flecked deep ruby  
**Bouquet:** Rich, ripe fruit contributes to a complex aromatic mosaic, in which blueberry, blackcurrant, dried plum, raspberry, dates, and wild berry jam are discernible, enriched by spicy nuances of green pepper, ginger, and vanilla which act as an effective foil to impressions of cocoa butter, chlorophyll, and tobacco leaf. **Palate:** Fine-grained, silky tannins contribute to a velvety mouthfeel, while a crisp acidity drives a long-lingering, dense development.

**SERVING SUGGESTIONS:** Perfect with the classic Tuscan bistecca alla fiorentina.

Terrific partner with any long-cooked meat dish, such as marinades, pot roasts, and stews.

Delicious with aged cheeses.