

## Product information sheet

Mormoreto Toscana IGT, Casatello di Nipozzano, Marchesi de' Frescobaldi, Tuscany 2009



An emotive wine with elegance and power that has a mosaic of wild berry aromas and flavours interwoven with spices like clove and cinnamon

### Producer note

A Florentine family with thirty generations dedicated to the production of great wines across five Tuscan estates. The Frescobaldi style brings together tradition and innovation. With the goal of being the most prestigious Tuscan wine producer, Frescobaldi firmly believes in respecting the local land while focusing on the highest quality grapes for its wines.

The Frescobaldi own over 1,000 hectares of vineyards, all located in excellent areas for the production of fine wines. Directly managed by its family members, The Frescobaldi name goes back 700 years and is deeply connected with the history of art, culture, trade, finance and wine in Italy.

### Estate note

The castle of Nipozzano is the most famous property of the Frescobaldi family. Built around the year 1000 in the heart of the Chianti Rufina area on the hills that overlook the river Arno it was originally a defensive stronghold.

Thanks to the perfect balance of altitude, soil and a cool, ventilated microclimate, the grape varieties enjoy ideal conditions for perfect growth. The wines of the estate have been cherished since Renaissance times for their balance and longevity.

### Vineyard note

A 25 hectare vineyard planted in 1976 with more than 5,800 vines per hectare.

### Soil

The soil is rich in sand and well drained with a reasonable presence of calcium & clay.

### Viticulture

Spur pruned cordon trained vines with more than 5,800 vines per hectare. Average age of vines 20 years old.

### Vinification

The grapes were hand harvested during the 1st week of September and then softly pressed. Fermentation took place in stainless steel tanks at less than 30C and lasted for 12 days. Maceration lasted for 28days. Malolactic fermentation took place in barriques immediately following alcoholic fermentation.

## Grape


abernet Sauvignon 60%, Merlot 25%, Cabernet Franc 12%, Petit Verdot 3%, Cabernet Sauvignon 60%, Merlot 25%

## Food match

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## Awards

Award1 Placing, Award1, Award1 Year, Silver Medal, IWSC, 2013, Award3 Placing, Award3, Award3 Year, Award4 Placing, Award4, Award4 Year.



EL CAMINO

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MALBEC

WINE OF ARGENTINA

MENDOZA

Mormeto Toscana IGT

Country of origin	Italy
Acidity (g/l)	5.8
Residual suger (g/l)	2.0
pH level	3.4
S02 level (ppm)	-
Vegetarian/Vegan	Yes
Product Code	XXXX
Organic/Biodynamic	No
Dry/Sweet Value (1 is dry 9 is very sweet)	7
Body Value (A is light/E is full bodied)	E
Closure	Cork
Winemaker	Lorem Ipsum
Bottle Bar Code	-
Case unit of measure	6x75cl

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