

CASTELLO DI NIPOZZANO MORMORETO 2009, FRESCOBALDI

103486QC-STK | 750MLX6 | 15.00 %

COLOR
RED

VARIETY
CAB SAUV / MERLOT / CAB FRANC / PETIT VERDOT

COUNTRY
ITALY

REGION
TUSCANY

APPELLATION
IGT TOSCANA

VINTAGE
2009

\$82.00



YOUR NOTES

COLOR

BOUQUET

PALATE

TERROIR

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TASTING NOTES

Mormoreto 2009 is an intense purple red with violet undertones. The nose opens with hints of iodine, black currants and cherry jam, interwoven with complex spices like vanilla, cinnamon and juniper joined by notes of almond. Mild sensations of eucalyptus then dried rose. Important tannins but silken

PRODUCER

FRESCOBALDI

AGRICULTURE

Sustainable Practices

VINIFICATION AND AGING

Length of maceration on the skins : each variety is vinified separately for 15 days in stainless steel vats, at temperature below 35°C (95° Fahrenheit), followed by maceration on the skins for 20 days. Malolactic fermentation : immediately done after the alcoholic fermentation. Maturation method