

# FRESCOBALDI, MORMORETO CABERNET SAUVIGNON



## DESCRIPTION

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Mormoreto 2015 presents itself with an opaque, intense ruby colour and a complex nose: red fruits such as blueberry and raspberry are followed by a balanced bouquet of black jasmine tea and toasted coffee bean with a light touch of vanilla. In the mouth the wine is fresh, complex, persistent and balanced. The tannins blend well with the body resulting in a wine that is velvety on the palate. The acidic component is noteworthy and joins elegantly with the alcoholic content. Tasted January 2018.

## VINIFICATION

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Each variety ferments and macerates separately for 35 days in stainless steel at temperatures below 35°C (95°F), followed by 20 days of maceration on the skins. Malolactic fermentation: Immediately following initial fermentation. Maturation method: Hand-split oak barrels, partly new and partly once-used. Length of maturation 24 months in partly new and partly once-used oak barrels, followed by 6 months in the bottle.

## AWARDS

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- 2018  Wine Spectator : 92/100

## ADDITIONAL INFORMATION

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Grape variety: Cabernet Franc,Cabernet Sauvignon,Petit Verdot,Sangiovese  
Brand: Frescobaldi  
Country: Italy  
Region: Nipozzano  
Area: Tuscany  
Color: Red  
Category: Wine  
Flavor profile: Complex,Rich,Robust  
Alcohol percentage: 14.5