



MORMORETO 2012

Denomination Toscana, IGT

Description This is the great wine of the Castello Nipozzano, from the vineyard Mormoreto planted in 1976. The first vintage was from the 1983 harvest, and since then has been produced only in the most favourable years. It was not produced from the harvests of 1984, 1987, 1989, 1992, 1998 or 2002. Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot, planted 150 years ago, have, over time, formed an intimate bond with this terroir and now bring out all of its unique qualities. It is a wine of great depth, opulent and refined, that you can cellar for many years.

Vintage Report The winter of 2012 was marked by severe temperatures, which even dipped below 0°C in January, and by significant snowfalls in February. A cool spring, with rainfall occurring throughout the entire period, built up groundwater reserves in the vineyards, ensuring adequate water for the vines, particularly during the summer heat, when the vine's foliage is at its maximum extent and the grapes begin to turn colour and ripen. Summer was, in fact, hot and dry, marked by days whose temperatures rose above 35 C, but also by very cool nights, which determines and maximises the aromatic development of the grapes. The silt-loam soils in which the Cabernet Sauvignon, Cabernet Franc, and Petit Verdot grow contribute to these varieties' balanced, even ripening process, achieving its culmination in the late-September harvest. The early-ripening Merlot, on the other hand, was harvested in late August, when the grapes had accumulated good levels of sugar and the tannins in the seeds were fully ripe.

TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyard location: Mormoreto vineyard, Pelago

ALTITUDE from 250m to 300m (from 820 to 985 feet)

VINEYARD SIZE 25 Ha in the Mormoreto vineyard (61 Acres)

EXPOSURE South

SOIL TYPE 1) terrain rich in sand, well drained. Fair presence of calcium. PH neutral or slightly alkaline. 2) terrain of limestone, rich in clay and very well supplied with calcium. "White" grounds. Rich in surface stones, PH alkaline.

PLANTING DENSITY Over 5,800 vines per hectare

TRAINING SYSTEM Spurred cordon

Vineyard average age More than 20 years

TECHNICAL INFORMATION

Variety Largely Cabernet Sauvignon, Cabernet Franc, and Merlot, with a touch of Petit Verdot

Alcohol by volume 14%

Length of maceration on the skins 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 a further 6 months in the bottle
Bottle formats	Half Bollte 0,375l – Bottle 0,750l – 1,5 Magnum – 3,0 Doppio Magnum – 6,0 Imperiale – 18,0 Melchior
Tasting Notes	Mormoreto appears an opaque, deep ruby red. A rich, complex nose boasts well-ripened wild berries, such as blackberry and raspberry, baker's cocoa powder and cocoa butter, roasted espresso bean, subtle notes of vanilla and cinnamon, and hints of clove, jasmine, and grey tea leaves. On the palate, it is smooth and well-rounded, echoing the aromas encountered on the nose but with a more pronounced influence of bitter chocolate, crisp raspberry, single-malt whisky, and vanilla tobacco. (Tasted march 2015)
Serving suggestions	Terrific partner with any long-cooked meat dish, such as marinades, pot roasts, and stews. Delicious with aged cheeses.