FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Massovivo 2015



Formati

0,75 l

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Toscana Vermentino IGT

Enormous yellowish rocks characterise the landscape in which the Tenuta dell'Ammiraglia lies; emerging from the earth, they are known locally as massi vivi, living rocks. Massovivo is a Vermentino that appears a lovely, intense straw-yellow, then immediately impresses with notes of fragrant blossoms and candied fruit, along with a fascinating vein of earthy minerality, classic to this growing area.

Climatic trend

The growing season was characterised by heavy rainfall both at the end of autumn and during the winter, which contributed in keeping underground water levels well-supplied. When compared to previous years, budding began about a week late, but a favourable climate in April and May—as well as a very hot July mitigated by cooler evenings—accelerated the plants' growth, allowing for an early veraison. The grapes' ripening progressed softly due to a rainy August that lowered temperatures, resulting in a product distinguished by excellent aromatic polyphenols.

Technical notes

Origin: Toscana
Altimetry: 300 meters above sea level
Surface: 5 ha
Exposure: South, southwest
Soil typology: Very rocky calcareous clay
Plant density: 5.500 vines per hectare
Breeding: Spurred cordon
Wine Variety: Vermentino
Alcohol content: 13%
Maceration Time: Partial cryomaceration
Malolactic Fermentation: None
Maturation: Stainless steel - 4 months in steel and 1 month in bottle

Tasting notes

Ammiraglia Vermentino 2015 presents itself with an intense straw-yellow colour with topaz highlights. The wine is crisp to the nose with fresh citrus, candied fruits, pear, acacia honey and fresh almond notes. In the mouth the wine is fresh and sapid with a crispness that is well-sustained by its solid structure. (Tasted March 2016)

Wine pairing: Massovivo is the ideal accompaniment to fish and shellfish, timbales, and vegetarian first courses.

Awards

JamesSuckling.Com: 90 Points