FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Massovivo 2016



Formati

Bottle

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Massovivo 2016

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 lovely, intense straw-yellow, Vermentino that immediately impresses with notes of fragrant blossoms and candied fruit, along with a fascinating vein of earthy minerality, typical of 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: Tuscany
Altimetry: 300 meters above sea level
Surface: 5 ha
Exposure: South, southwest
Soil typology: Calcareous clay, rich in rocks
Plant density: 5.500 vines per hectare
Breeding: Cordon trained and spur-pruned
Wine Variety: Vermentino
Alcohol content: 12,5%
Maceration Time: Partial cryomaceration
Malolactic Fermentation: None
Maturation: Stainless steel - 4 months in steel and 1 month in bottle

Tasting notes

Massovivo 2016 presents itself with a straw-yellow colour and beautiful green highlights. To the nose the wine is intense with striking ripe white fleshed fruit aromas and light floral scents accompanied by elegant mediterranean touches such as juniper and rosemary. Delicate, the wine then opens up to a great softness that fills the palate and a mild acidity that highlights its body. A wine with great persistence and an excellent taste-smell relationship.

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

Awards

JamesSuckling.Com: 90 Points
Wine Spectator: 90 Points