FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Massovivo 2017



Formati

Bottle

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Massovivo 2017

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 a relatively dry fall followed by a winter with temperatures that never fell below zero and a mild spring that stimulated the plant's awakening. The flowering phase, in fact, began approximately earlier than the previous year. The spring rains ensured that the plants had the necessary water reserves to sustain themselves throughout the extremely dry summer with little scattered rainfall and temperatures consistently above 30°C. The result was a harvest noteworthy for the impeccable health of the plants and grapes.

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%
Maceration Time: Partial cryomaceration
Malolactic Fermentation: None
Maturation: Stainless steel - 4 months in steel and 1 month in bottle

Tasting notes

Massovivo 2017 presents itself with a straw-yellow colour and beautiful green highlights. To the nose the wine is delicate and opens with elegant floral notes of jasmine that lead the way to ripe white fleshed fruit aromas accompanied by elegant mediterranean touches of freshly picked sage. Delicate, the wine then opens up to a great softness that fills the palate and a mild acidity than 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: 91 Points