FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Massovivo 2019

Formati

Bottle 75 cl

FRESCOBALDI
TOSCANA

Massovivo 2019

Toscana Vermentino IGT

Enormous yellow tinged boulders 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 colour. A 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 2019 growing season varied greatly. After a harsh, dry winter, the plants began growing very early, starting in March. A cold, rainy period followed, which slightly slowed the growth of the vines but resulted in the water reserves being restored in preparation for what was to be a hot, and on some days extremely hot, summer. The vineyards reacted well and when it came time to harvest, the grapes were were in excellent physiological shape. The decent weather conditions during summer resulted in very healthy grapes with superb phenolic ripeness,and the development of exquisite aromas.

Technical notes

Wine Variety: Vermentino
Alcohol content: 13%
Maturation: Stainless steel - 4 months in steel and 1 month in bottle

Vinification and ageing

Once harvested, the grapes were quickly transported to the cellar. Here, the first step of the production phase is soft and gentle pressing. Next, the musts obtained undergo a cold static decanting process for approximately 12 hours, imbuing them with even more refinement and elegance. Fermentation takes place in stainless steel vats at a controlled temperature. After ageing in steel on fine lees and a further ageing period in the bottle, Massovivo 2018 is ready to astonish.

Tasting notes

Massovivo 2019 is delicate, seductive and boasts an elegant straw-yellow colour with subtle green reflections. Its aroma is equally mellow and refined with a bouquet that opens up elegantly with hints of fresh citrus fruits accompanied by distinct floral notes. These then make way for sweet hints of ripe fruit. Aromatic notes typical of the Mediterranean scrub, including sage and rosemary, enhance the bouquet and provide complexity. It is well-balanced on the palate thanks to its fresh taste and excellent minerality. Its persistent taste and smell are lovely.

Awards

James Suckling: 90 Points
Fastaff: 91 Points