

  
**FRESCOBALDI**  
TOSCANA

# Tenuta Ammiraglia Massovivo 2020



Formati  
75 cl

# Massovivo 2020

Toscana Vermentino IGT

The area in which the Ammiraglia Estates resides is characterised by massive yellow rocks. Boasting a beautiful straw-yellow colour, this Vermentino wine—Massovivo—impresses with its floral notes and hints of candied fruit, as well as the intriguing minerality typical of the region.

## Climatic trend

The growing season was marked by abundant rainfall in autumn, followed by a mild winter and above-average temperatures in spring, resulting in surprisingly stable growth throughout our vineyards. While the summer weather was hot and dry, sea breezes from the nearby Tyrrhenian coast mitigated the effect of the daytime temperatures, enabling the grapes to ripen well. The harvest, which began during the last week of August, yielded perfectly healthy grapes rich in fresh, fruity aromas.

## Technical notes

**Wine Variety:** Vermentino

**Alcohol content:** 12%

**Maturation:** in steel tanks

## Vinification and ageing

Once harvested, the grapes were quickly taken to the cellar. The first step of the production phase involved the soft, gentle pressing of the fruit. The musts obtained were then decanted statically at a cold temperature to make this an even finer and more elegant wine. Fermentation took place in stainless steel tanks at a controlled temperature. After ageing in the steel tanks on fine lees, Massovivo 2020 was ready to wow the crowd.

## Tasting notes

Massovivo 2020 boasts a beautiful straw-yellow colour with utterly delicate green hues. The bouquet is incredibly well-balanced, opening with fruity hints accompanied by elegant floral notes. Hints of fresh citrus fruits are followed by sweet notes of ripe candied fruit. Then, the marvellous Mediterranean character of the wine emerges, with scents of sage and rosemary. It is delicate, fresh and smooth on the palate, with an acidity befitting its rounded, full-bodied character. The origins of the wine are elevated further by its splendid mineral quality, which gives it a very pleasant silky-smooth feel when tasted. The flavours and aromas are wonderfully persistent.