

Tenuta Ammiraglia Massovivo 2021



Massovivo 2021

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 2021 season was, in some respects, similar to the 2017 season, in that summer was fairly hot and the proximity to the sea remained one of the most fundamental aspects in terms of ripening, ensuring that the grapes were wonderfully fresh. Thanks to the rainy winter, the plants were able to store enough water to ensure excellent vine growth. This was needed due to the lack of precipitation from the end of spring and throughout summer. The slightly below-average spring temperatures caused a slight delay in the sprouting of the vines, which resulted in a stable growth perfect for varieties that ripen later. Due to the lack of rainfall throughout the harvesting period, the grapes were perfectly ripe when picked. All of this contributed to a truly wonderful vintage.

Technical notes

Wine Variety: Vermentino

Alcohol content: 12.50%

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 2021 was ready to wow the crowd.

Tasting notes

Massovivo 2021 has a beautiful straw-yellow colour with delicate green tinges. The freshness and characteristic iodine-like sensations are impressive on the nose. The primary notes are those of apple, citrus fruit and floral hints of gorse. Gradually marvellous sensations of Mediterranean herbs, like rosemary, thyme and wild mint, also emerge. On the palate, it has a splendid mineral quality, and is fresh and well-rounded. It has a nice persistence, and the tastes and smells correspond beautifully.