

Tenuta Ammiraglia Massovivo 2022



Massovivo 2022

Toscana Vermentino IGT

The area in which the Ammiraglia estate is found is characterised by massive yellow rocks, called living rocks wherever they surface. Massovivo is the name of this beautiful straw-coloured Vermentino, which astonishes with its floral and candied fruit notes, and for its intriguing mineral taste, which is typical of the area.

Climatic trend

Winter 2021/2022 was characterised by good rains, as was spring 2022. This situation created sufficient water reserves for the subsoil. The budding took place a few days later than usual, but the increased temperatures led to smooth vegetative development. Summer days with above-average temperatures allowed the Vermentino grapes to ripen splendidly. Consequently the aromatic evolution was magnificent. The sun and the refreshing sea breezes were the perfect companions during the harvest period; both allowed the plants to achieve compositional balance, an expression of this microclimate. The most genuinely Mediterranean expression of Tuscany.

Technical notes

Wine Variety: Vermentino

Alcohol content: 12%

Maturation: steel

Vinification and ageing

Once they had been harvested, the grapes were quickly transported to the cellar. Here the first step of the production phase involved soft and delicate pressing. Subsequently the musts obtained were statically decanted under cold conditions, to make the wine even more refined and elegant. Fermentation took place in stainless steel tanks at a controlled temperature. After steel maturation on its fine lees, Massovivo 2022 was ready to amaze us.

Tasting notes

Massovivo 2022 is a beautiful straw-yellow colour in appearance, with delicate green reflections. On the nose it is pleasantly aromatic and iodinated at the same time. The fruity notes are exotic, pineapple and mango, and the citron and clementine citrus notes are subtler. The floral scents are broom and wildflowers followed by iodinated notes. On the finish there are fresher hints of Mediterranean herbs such as rosemary and calamint. In the mouth it is round, but without losing its fresh notes, making it balanced and underlining the good consistency between aroma and flavour.