FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Massovivo 2023



Formati

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Toscana Vermentino IGT

The area in which the Ammiraglia estate is found is characterised by massive yellow rocks, called living rocks wherever they surface.Masso vivo 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

The 2023 vintage was characterised by a mild winter with plenty of rain, concentrated mainly in December and January. The rains in March and April allowed the plants to develop a vigorous, strong leaf wall, ensuring excellent vegetative development; the increase in temperatures and amount of water accumulated during the spring period led to good cluster development in the summer period. The excellent summer temperatures and temperature fluctuations between day and night allowed aromatic substances to accumulate on a large scale; the harvest period, characterised mainly by sunny days, enabled grapes to be picked at an optimal degree of ripeness. All this has translated into highly structured wines with great aromatic expression.

Technical notes

Wine Variety: Vermentino
Alcohol content: 12,5%
Maturation: in stainless 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, Masso vivo 2023 was ready to amaze us.

Tasting notes

Massovivo 2023 is a beautiful straw-yellow colour, with delicate green reflections. On the nose it is initially characterised by a delicate floral profile that recalls broom and jasmine. Later, beautiful citrus notes of bergamot and lime and aromatic herbs such as thyme and sage emerge. The iodine note is also typical. There is a pleasing harmony in taste and aroma. On the palate, it is fresh and savoury.