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Tenuta Ammiraglia
Massovivo 2024



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 2024 vintage at Tenuta Ammiraglia was characterized by a particularly mild winter, especially in the early months of the year and with widespread rainfall until early spring. These created adequate water reserves to cope with the hot and dry summer. The high temperatures therefore allowed for a splendid flowering in June. From mid-August the first rains reappeared and nighttime temperature ranges returned fairly regularly, this allowed for good ripening with a nice freshness in the grapes at harvest. The vintage yielded good results in terms of quality and quantity.

Technical notes

Wine Variety: Vermentino
Alcohol content: 12.5%
Maturation: in stainless steel

Vinification and ageing

Once harvested, the grapes were quickly transported to the winery. Here the first step in the production phase was represented by soft and gentle pressing. Subsequently, the musts obtained were statically decanted cold, so as to give the wine even more finesse and elegance. Fermentation took place in temperature-controlled stainless steel tanks. After maturation in stainless steel on its own fine lees, Massovivo 2024 turned out ready to amaze.

Tasting notes

Massovivo 2024 presents a delicate straw yellow color. The nose is characterized by floral notes, reminiscent of white flowers, but also by fruity sensations highlighting a beautiful freshness that reminds us of citrus. Characteristic sensations of Mediterranean herbs accompanied by typical maritime notes. Beautiful taste-olfactory correspondence. On the palate it is fresh and savory.