FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Massovivo 2025



Formati

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Massovivo 2025

Toscana Vermentino IGT

the area in which the Ammiraglia estate is found is characterised by massive yellow rocks, called 'massi vivi', or '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 2025 season is a vintage that will be remembered for its balance and variety. The winter was characterised by mild days, without harsh temperatures and quite rainy. The rains were concentrated, especially in the month of February, and continued throughout the spring period. This situation helped to replenish the groundwater, contributing to a regular and uniform budding of the vines. The summer was very hot, especially in June and July, with temperatures above average for a prolonged period, mitigated by some rainfall in September.

Technical notes

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

Vinification and ageing

Once they had been harvested, the grapes were swiftly 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 2025 was ready to amaze us.

Tasting notes

Massovivo has a splendid bright straw yellow colour. On the nose, it is delicate with hints of floral and fruity notes, particularly citrus but also ripe white-fleshed fruit. On the nose, elegant hints of sea spray and Mediterranean herbs, evoking thyme and sage, linger delicately. On the palate, it is savory and fresh. It offers an excellent balance between taste and aroma.