Marchesi
ANTINORI
26 GENERAZIONI

Ampio 2015

Classification
Toscana IGT

Vintage
2015

Climate
The 2015 vintage was characterized by a winter with frequent rainfall which assisted in the accumulation of useful reserves of ground water in the soil. The excellent weather of the spring season, with temperatures above normal seasonal averages, led to a perfect development of the vegetation and an optimal flowering and bud set. The summer, warm and dry on the whole and with peak temperatures during the month of July, guaranteed the growth of the grape bunches without any particular conditions of stress. The month of August, warm as well, was characterized by occasional rain which aided the excellent start to the ripening process. The special exposure of the Ampio vineyards, touched by the breezes of the afternoon wind from the north, along with the highly positive temperature swings from daytime heat to evening and nighttime coolness, assisted the development of spicy aromatic notes, fully bringing out the balance of the Carménère and the elegant structure of the Cabernet. The harvest began during the second half of September for the Cabernet Franc, continued with the Cabernet Sauvignon, and concluded with the Carménère at the end of September

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Vinification

Ampio was produced from the grapes of the finest vineyards of the Le Mortelle estate, picked into small packing cases and brought to the cellars for a careful manual selection of the finest bunches. Only selected berries went into the special conical fermentation tanks which were filled by gravity, falling from above. The form of these tanks along with a special system of punching down of the cap of the skins in the tank assure a fermentation process which is delicate but decisive as well, one capable of fully bring out the aromas, the balance of the tannins, and the characteristics of each of the different grape varieties. The various lots, separated by grape variety, went through a complete malolactic fermentation in small French oak barrels and were then given 18 months of aging in barrel before being assembled into the final wine. After bottling, Ampio reposed for an additional twelve months before commercial release.

Historical Data

The Le Mortelle estate is in the heart of Maremma in Tuscany, near the town of Castiglione della Pescaia set in an extraordinary and fascinating position both for the territory's unparalleled natural beauty and its historical heritage and culture. The Antinori family has always been present in this area. Evidence of ownership of land in this area is recorded on a property deed dated 1863. It states their ownership of Poggio Franco, one of the best vineyards on the estate, together with other parcels of land. Since 1999, when the property was acquired, the family has dedicated their efforts to improving the vineyards and building the new winery with the firm belief that this area, slowly emerging on the Italian viticultural horizon, has great potential for the production of high-quality wines. Varieties grown in this area can fully express their own characteristics as well as the exceptional qualities of the terroir.

Tasting Notes

The 2015 Ampio shows a very dark and intense ruby red in color. On the nose, seductive aromas of black pepper and mint fuse with highly pleasurable notes of black berry fruit, blackcurrants and blueberries, together with floral scents. Delicate hints of dark chocolate and liquorice complete the bouquet. The wine, on the palate, is generous, enveloping, and complex with a firm and silky tannic texture and framework. The finish and aftertaste are deep, long, spicy, and elegant.

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Awards

Wine Spectator
96/100
USA