Marchesi
ANTINORI
26 GENERAZIONI

Ampio 2017

Classification
Toscana IGT

Vintage
2017

Climate
The 2017 growing season started out with mild winter weather and a relatively warm, dry spring that prompted early vine development. The vines' growth cycle evened out with fruit set that occurred normally. Summer climate trends were dominated by a lack of rainfall and higher than average temperatures. The unique exposure of Ampio's vineyards benefit from northwesterly afternoon breezes and excellent temperature fluctuations between day and night favoring the development of spicy, aromatic notes that enhance Carménère's balance and Cabernet's elegant structure. Harvesting activities began slightly ahead of schedule in perfect weather conditions. Cabernet Franc was the first to be picked mid-September, continued with Cabernet Sauvignon and concluded with Carménère at the beginning of October.

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Vinification

Ampio delle Mortelle is crafted from the best vineyards on Le Mortelle estate. Grapes are harvested into small crates and brought to the cellar where they are carefully selected by hand. Using the technique of gravity flow, only the juice from the finest berries reaches special truncated-cone tanks: a winemaking process that preserves the purity and freshness of the grapes. The tanks particular shape and the unique punching-down method guarantee a winemaking process that is delicate yet decisive and able to enhance the aromas, tannic structure and individual characteristics of each grape variety. The different batches, separated by grape variety, were transferred to new French oak barriques where malolactic fermentation took place and were then aged for approximately 18 months. The wine was blended and aged for an additional period of 12 months in the bottle before being released for sale.

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

Ampio delle Mortelle is dark ruby red in color. Its nose expresses its distinctive character with notes of coffee and black pepper accompanied by pleasant aromas of small dark berries, blackberries and blueberries. Its captivating bouquet is completed by delicate hints of aromatic herbs, chocolate and wild mint. On the palate its impact is powerful and extremely elegant with silky tannins. A lengthy, mouth-filling finish offers light notes of licorice and black cherries.