Marchesi
ANTINORI
26 GENERAZIONI



Botrosecco 2014

Classification
DOC Maremma Toscana

Vintage
2014

Climate
The 2014 vintage was characterized by mild winter weather and by a cool climate during the summer. These conditions favored a longer growing season and a slower ripening process for the grapes. The weather remained mild during the month of September, with useful temperature swings between daytime warmth and evening and nighttime coolness which assisted the crop to reach significant ripeness levels in terms of sugar accumulation, of aromatic development, and of roundness of tannins. The harvest began in mid-September for the Cabernet Franc and terminated at the end of the month with the Cabernet Sauvignon.

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Vinification

The grapes were selected during the picking and then brought to the cellar to be destemmed and pressed. The fermentation took place in stainless steel tanks and the fermentation temperature was held to a maximum of 77° Fahrenheit (25° centigrade) to fully bring out all the aromatic and varietal character of the grapes and conserve to the maximum extent the integrity of the fruit. During the fifteen days of maceration during the fermentation the skins were regularly bathed to extract their noble tannins. After being run off its skins, the wine went back into stainless steel tanks to be put through a complete malolactic fermentation and then went into small oak barrels for a twelve month aging period.

Historical Data

The Fattoria Le Mortelle estate is located in the heart of the Tuscan Maremma just a few kilometers away from the town of Castiglione Pescaia in an extraordinary and fascinating position both in terms of its natural setting and the history of the area which surrounds it. The Antinori family has always been present in the zone. A property act of 1863 mentions, among other possessions, Poggio Franco, one of the highest quality vineyard plots of the estate, along with other landed parcels. Since 1999, the family has worked both on the vineyards and on new cellars, convinced that this part of Tuscany, already gaining much visibility in the overall Italian viticultural picture, had a very important potential for quality wine. And that here it was possible to express, at a high level, both the characteristics of the terroir and the grape varieties to be cultivated. The estate extends over some 675 acres (270 hectares), 432 of which (175 hectares) are planted to vines Cabernet Sauvignon and Cabernet Franc, along with the more recently planted white varieties (Vermentino, Ansonica, and Viognier) and a small percentage of Carménère. The soil, of medium consistence, sandy and loamy, has a composition principally of clay and silica and, in certain zones, is rather stony as well.

Tasting Notes

An intense red in color, the wine's nose shows powerful and penetrating notes of red berry fruit and dark chocolate along with balsamic and spicy sensations contributed by the oak. The palate is supple and endowed with soft and velvety tannins. An elegant wine with a fine length and persistence and a finish and aftertaste which recall mint, tobacco, and chocolate.