Marchesi
ANTINORI
26 GENERAZIONI



Botrosecco 2018

Classification
DOC Maremma Toscana

Vintage
2018

Climate
The 2018 growing season started out with lower than average temperatures and frequent rainfall in winter and spring. These climatic conditions recharged groundwater reserves prompting a normal vegetative cycle and optimal fruit set. Summer weather was hot; selective leaf removal in the month of June and prompt cluster thinning at the beginning of August guaranteed excellent vine balance and allowed the grapes to progress to perfect ripeness. The grape harvest, slightly delayed compared to seasonal averages, began the third week of September with Cabernet Franc, whose flavor profile was particularly spicy. The harvest continued with Cabernet Sauvignon, characterized by typical ripe red fruit aromas.

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Vinification

Grapes were meticulously selected during harvesting operations, brought to the cellar for destemming and then gently crushed. The must was transferred to stainless steel tanks where alcoholic fermentation took place at a temperature of 25 °C (77 °F) to enhance the characteristic aromatic profile of each grape variety and to preserve the clean, pure qualities of the fruit. During maceration on the skins, which took place over a period approximately 15 days, pump overs were performed; fermenting must was pumped over the cap to extract only the most desirable tannins. The wine was then transferred into stainless steel tanks where malolactic fermentation took place and was completed by the end of the year. Botrosecco was aged in barriques for 12 months before being bottled and further aged in the bottle.

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

Botrosecco 2018 is ruby red in color. Its nose is intense, and complex defined by sensations of ripe red fruit, sour cherries and plums, together with spicy notes of paprika and white pepper. On the palate it's velvety, savory with mouth filling tannins and a persistent finish. The aftertaste brings back fragrant hints of red fruit, tobacco and cocoa.