Marchesi
ANTINORI
26 GENERAZIONI



Botrosecco 2022

Classification
DOC Maremma Toscana

Vintage
2022

Climate
The 2022 growing season began with relatively cold temperatures in winter that led to a slight delay in budbreak. Conditions changed with the arrival of spring that brought higher than average temperatures, making up for the initial delay in vine growth, and prompting flowering consistent with seasonal averages. The summer months were hot and dry however rain showers scattered across the area towards the end of August ensuring optimal ripening of whole healthy clusters. The grape harvest began the second week of September. The first variety to be picked was Cabernet Franc that gave the wine an elegant tannic structure. One-week later, Cabernet Sauvignon was harvested with berries that presented fragrant notes of ripe red fruit.

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Vinification

Grapes were meticulously selected during harvesting operations, brought to the cellar for destemming and then delicately 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, fermenting must was pumped over the cap to extract only the finest 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 9 months before aging 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 2022 is ruby red in color with violet hues. The nose offers inviting aromas of blackberries, black cherries and black currents that blend seamlessly with hints of cranberries and pleasant sensations of cocoa and white pepper. The mouth-filling entry on the palate reveals savory flavors with soft tannins that accompany a lengthy finish. The aftertaste echoes aromas perceived on the nose.