Marchesi
ANTINORI
26 GENERAZIONI

Botrosecco 2017

Classification
DOC Maremma Toscana

Vintage
2017

Climate
The 2017 vintage experienced mild winter weather and a hot, dry spring. These climatic conditions prompted an early onset to the vine's growth cycle that stabilized after fruit set, occurring on schedule. Optimal irrigation management in the vineyards allowed the vines to continue their normal vegetative cycle, achieving perfect growth and development of the clusters, during a summer season that was affected by drought conditions and higher than average temperatures. Harvesting took place between the second and last week of September in perfect weather. Picking began with Cabernet Franc that gives the wine its elegant tannic structure, and was concluded with Cabernet Sauvignon with its characteristic notes of ripe red fruit.

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Vinification

The grapes were carefully selected during harvesting, brought to the cellar for destemming and then gently pressed. 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 qualities of the varietal and to avoid damaging the berries. The wine was left on the skins for approximately 15 days using the technique of pumping over: fermenting must is 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 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 2017 is ruby red in color. On the nose it is rich and intense with hints of ripe berries, raspberries and blackberries; aromas of wild mint and eucalyptus blend with spicy notes of white pepper that complete its aromatic profile. The palate is mouth-filling, savory with polished tannins and a persistent finish of fresh fruit and cocoa.

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Awards

Wine Spectator
93/100
USA