Marchesi
ANTINORI
26 GENERAZIONI

Botrosecco 2020

Classification
DOC

Vintage
2020

Climate
The 2020 growing season was defined by mild winter conditions with abundant rainfall that guaranteed generous groundwater resources available for the beginning of the vines' vegetative cycle. Spring was initially cool but continued with temperatures in line with seasonal averages prompting normal bloom and fruit set. Summer weather, relatively hot and dry, ensured normal vine growth and optimal development and ripening of the berries. Harvesting activities began the third week of September with Cabernet Franc that imparted an elegant tannic structure. One-week later, Cabernet Sauvignon was harvested with berries that offered fragrant notes of ripe dark 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), 425 of which (170 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 2020 is ruby red in color. Rich aromas on the nose of ripe fruit especially blueberries and blackberries blend perfectly with delicate sensations of tobacco and white pepper. The savory and persistent palate has mouth filling tannins and a pleasant finish of fresh fruit and cherry flavored chocolate.