Marchesi
ANTINORI
26 GENERAZIONI

Botrosecco 2024

Classification
DOC Maremma Toscana

Vintage
2024

Climate
The 2024 growing season was marked by cool weather and consistent rainfall through the month of June, while the summer months were dry and generally warm. Budbreak was regular; however, rainfall and lower temperatures in May and June delayed flowering and fruit set. Rainfall during the month of September, together with excellent temperature fluctuations between day and night, helped preserve the grapes' aromatic integrity and promoted full tannin ripening. The grape harvest began the second week of September with Cabernet Franc, which contributes elegance and refined tannins to the wine, and continued with Cabernet Sauvignon, whose berries delivered intense notes of ripe red fruit and well-balanced structure.

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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 approximately 10 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 2024 is ruby red in color. The nose opens with intense aromas of currants and blackberries, enriched by elegant balsamic hints of eucalyptus and notes of Mediterranean scrub; the bouquet is completed by delicate spicy nuances of black pepper and refined hints of fresh tobacco. The palate is balanced and enveloping, with fine, well-integrated tannins. The finish is persistent and harmonious, characterized by sensations of fresh fruit and light spicy notes.