Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

The climate of the 2016 vintage was characterized by a rather dry winter and a mild spring, then followed by summer season with temperature peaks during the months of July and August. The bud break and flowering took place slightly earlier normal season averages, while the bud set terminated during a conventional period of time. The slight raininess of the month of September assisted the grapes to complete their ripening in optimal conditions, conferring the wine with both fruity aromas and balanced flavors. The Cabernet Franc harvest began during the second week of September, while the picking of the Cabernet Sauvignon continued until the end of the month.

Vinification

The grape bunches, carefully selected during the picking, were destemmed and given a soft pressing upon their arrival in the cellars, and the must and skins went into stainless steel tanks. Here the fermentation took place at a temperature held approximately to77° Fahrenheit (25° centigrade) with the precise intent of fully bringing out the characteristic varietal component of the crop and the integrity of the fruit. During the fifteen day period of skin contact, the cap of skin in the tanks were punctually bathed in order to extract only the noblest tannins. After being run off its skins, the wine went into stainless steel tanks where by the end of the year it went through a complete malolactic fermentation. Botrosecco was aged for twelve months in 60 gallon oak barrels before being bottled.

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.

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Tasting Notes

The 2016 Botrosecco shows a ruby red color. The nose is rich and intense and is characterized by aromas of wild blackberry jam and hints of caramel along with well balanced balsamic sensations, eucalyptus and mint. The impact on the palate is fruity and enveloping with velvety tannins and a pleasurable finish and aftertaste of chocolate and candied cherries.

Awards

Luca Maroni 92/100 ITA