



Vivia 2024

Classification

DOC Maremma Toscana

Vintage

2024

Climate

The 2024 growing season saw cool temperatures and rain showers up until the month of June, while the summer months were hot and dry. Budbreak took place right on schedule however, precipitation and lower temperatures in May and June caused a delay in flowering and fruit set. September brought rainfall and optimal temperature swings between day and night that helped preserve the grape varieties' aromatic freshness and flavor profile. The grape harvest for Vivia began with Viognier the first week of September, continued with Vermentino and was completed with Ansonica during the last half of the month.



Vinification

Upon arrival in the cellar, the grapes were gently pressed, and each grape variety was fermented separately to accentuate their unique characteristics. The must of each grape variety was cooled down to a controlled temperature of 10 °C (50 °F) for 24 hours to favor natural clarification. The clarified must was transferred to temperature controlled stainless steel tanks for alcoholic fermentation at 16 °C (61 °F). Vivia was aged on the lees for a short period of time in stainless steel tanks, approximately three months, before being bottled in January 2025.

Historical Data

The Mortelle estate is in the heart of Maremma in Tuscany, near the town of Castiglione della Pescaia set in an extraordinary and fascinating position both for the territory's unparalleled natural beauty and its historical heritage and culture. The Antinori family has been part of this territory for generations. Evidence of ownership of land in this area is recorded on a property deed dated 1863. It states their ownership of Poggio Franco, one of the best vineyards on the estate, together with other parcels of land. Since 1999, when the property was acquired, the family has dedicated their efforts to improving the vineyards and building the new winery with the firm belief that this area, slowly emerging on the Italian viticultural horizon, has great potential for the production of high quality wines. Varieties grown in this area can fully express their own characteristics as well as the exceptional qualities of the terroir. The soil is of medium consistency, sandy and loamy composed of clay and silica and in some parts of the estate is rich in rocky deposits. Vermentino and Ansonica, typical grape varieties cultivated in Tuscany's costal area, grow alongside Viognier, a vine that has recently been planted after years of patient research to produce an elegant white wine expressing the colors and aromas of the Maremma coastline.

Tasting Notes

Vivia 2024 is straw yellow with bright reflections. The nose offers an intense and aromatic impact with fragrant notes of pears, lemons and citron accompanied by hints of orange flower blossoms and chamomile. The palate is taut, savory with a fresh persistent finish highlighted by impressions of lemon zest and sage.