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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 took place between the second and fourth week of September, consistent with previous years. The first variety to be picked was Viognier characterized by floral aromas, followed by Vermentino with citrusy notes, the last variety to be harvested was Ansonica with rich complex berries that give the wine savory notes and finesse.

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 was cooled down to a controlled temperature of 10° C (50° F) for 24 hours to favor a natural settling of the impurities. 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 in stainless steel tanks, approximately three months, before being bottled in January 2021.

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 2020 is straw yellow with bright green hues. Its nose offers aromas of ripe fruit, especially pears and apples, in perfect harmony with subtle floral notes of lavender and chamomile. Its bouquet is completed by elegant sensations of citrus fruit and aromatic herbs. On the palate it is pleasantly savory and crisp with a persistent finish defined by hints of lemon and rosemary.