





Origin Maremma Toscana DOC Blend Blend of Cabernet Franc and Cabernet Sauvignon

#### Alcohol 14%

#### **Tasting Notes**

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

# **2016 BOTROSECCO**

### VINTAGE

- The climate of the 2016 vintage was characterized by a rather dry winter and a mild spring, followed by summer with temperature peaks during the months of July and August.
- The bud break and flowering took place slightly earlier than normal, while the bud set ended at a similar time as previous vintages.
- September was slightly rainy, which assisted the grapes to complete their ripening in optimal conditions.
- 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.

## VINEYARD HISTORY

- The Fattoria Le Mortelle estate is in the heart of Maremma in Tuscany, near the town of Castiglione della Pescaia.
- The Antinori family has been part of this territory for generations. Since 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 has great potential to produce high quality wines.
- Extending over an area of 667 acres, the soil is of medium consistency, sandy and loamy composed of clay and silica.

## VINIFICATION

- The grape bunches were destemmed and given a soft pressing upon their arrival in the cellars. The must and skins went into stainless steel tanks, where fermentation took place at 77° Fahrenheit to bring out the characteristic varietal component of the crop and integrity of the fruit.
- During the fifteen-day period of skin contact, the cap of skin in the tanks were punctually bathed 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.