


LE MORTELLE



2018 VIVIA

VINTAGE

- The 2018 growing season experienced below average temperatures during winter and spring with frequent rainfall. These climatic conditions replenished groundwater reserves in the soil, favoring an excellent fruit set. In general, the summer months were hot.
- Selective grape cluster thinning at the beginning of August ensured an excellent balance in the vine's growth and grape ripening.
- Harvest was slightly delayed, beginning the last day of August and ended during the first week of October.

VINEYARD HISTORY

- The 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 individual grape varieties were fermented separately, with a small part of the Ansonica crop harvested late in the season to give the wine a certain creaminess of texture and riper notes.
- On arrival in the cellar, the grapes were softly pressed and then chilled for 24 hours to a temperature of 50° Fahrenheit to assist a natural settling of impurities.
- The clean must was racked into stainless steel tanks, where it fermented at a temperature held to a maximum of 61° Fahrenheit.
- The wine was given a brief three-month aging period on its lees in stainless steel tanks before bottling.

Origin Maremma Toscana DOC

Blend Blend of Viognier,
Vermentino and Ansonica

Alcohol 12.5%

Tasting Notes

The 2018 Vivia has intense aromas of ripe pear and pineapple, along with sensations of linden tree blossoms and orange flowers. The palate is vibrant and balanced, closing with a mineral finish and aftertaste of candied citrus fruit and lemons.