Marchesi
ANTINORI
26 GENERAZIONI

LE MORTELLE

2020 VIVIA

Origin	Maremma Toscana DOC
Blend	Blend of Viognier, Vermentino and Ansonica
Alcohol	13.0%

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.

VINTAGE

- The 2020 growing season had 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 typical temperatures, prompting normal bloom and fruit set. Summer was hot and dry, ensuring normal vine growth and optimal development and ripening of the berries.
- Harvesting activities took place between the second and fourth week of September. The first variety to be picked was Viognier, followed by Vermentino, with the last variety to be harvested being Ansonica.

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.

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