



Vivia 2021

Classification

DOC

Vintage

2021

Climate

The 2021 growing season was defined by mild winter weather with average rainfall that provided generous groundwater reserves in the vineyards, vital for the beginning of the growth cycle. Spring started out cold causing a slight delay in bud break and bloom. The summer months were hot and dry, optimal for ensuring a perfect ripening phase with whole, healthy fruit. The grape harvest began the first week of September. The first variety to be picked was Viognier characterized by floral aromas and continued with Vermentino that presented distinctive notes of citrus fruit. The harvest was concluded with Ansonica with berries that imparted 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 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 in stainless steel tanks, approximately three months, before being bottled in January 2022.

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 2021 is straw yellow in color with bright green hues. On the nose, delicate fruity aromas, in particular apples and pineapples, are in perfect harmony with refined notes of lime blossoms and chamomile. Its bouquet is completed by elegant citrusy sensations and Mediterranean herbs reminiscent of salvia. The palate is lively and savory with a fresh, persistent finish marked by distinctive notes of candied citrus fruit and rosemary.