

## Botrosecco, Maremma, Toscana IG, Le Mortelle

Maremma, Italy



<b>Product code</b>	AI52ZZRC
<b>Grapes</b>	Cabernet Franc
<b>Country</b>	ITALY
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Le Mortelle
<b>Vintage</b>	2022



Vegetarian

  
LE MORTELLE  
CASTIGLIONE DELLA PESCAIA

### Producer

Sitting on 170ha based mainly of Cabernet Sauvignon vines Le Mortelle is an extraordinary winery built into the hillside to take full advantage of the natural water and airflow this range of gradients offer. The focus in the vineyards is very much on Cabernet Sauvignon, Cabernet Franc and Carmenere. The site with rolling hills and long autumn sunshine is increasingly proving its suitability for the production of very high quality examples of the tricky Carmenere. At the helm is a plucky Greek winemaker, the quality and progress of the wines from here is exciting for such a young venture.

### Tasting Notes

Botrosecco 2021 has a ruby red color. The nose is dominated by notes of small ripe red fruit such as currants and black cherry, in harmony with delicate nuances of white pepper, tobacco and Mediterranean herbs. On the palate it is pleasant and persistent, with enveloping tannins and an intense finish of fresh fruit and cocoa.

### Viticulture

The Mortelle estate is in the heart of Maremma in Tuscany, near the town of Castiglione della Pescaia. The property extends over an area of 270 hectares (667 acres) 170 of which (420 acres) are planted with vineyards of Cabernet Sauvignon, Cabernet Franc and other more recently planted vineyards with white grape varieties such as Vermentino, Ansonica, Viognier and a small parcel of Carménère. 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.

### Winemaking

Upon arrival at the winery, the grapes, carefully selected at harvest, were destemmed and gently crushed and transferred

to stainless steel tanks; here the alcoholic fermentation took place at a temperature of about 25 ° C in order to enhance the characteristic varietal aromatic component and maintain a greater integrity of the fruit. During the maceration, which took about 15 days, appropriate wetting of the marc cap was carried out to extract only the finest tannins. Subsequently, the wine was transferred to stainless steel tanks, where malolactic fermentation took place, completed by the end of the year. Botrosecco rested 9 months in barriques before aging in bottle.