



## AMMIRAGLIA 2009

**DENOMINATION:** Maremma Toscana IGT

**GENERAL INFORMATION:** The initial vintage of Ammiraglia was 2006. Made one hundred per cent from Syrah grapes grown in limestone-clay soils rich in pebble and rock, its soul is the most Mediterranean of all of the Frescobaldi estates. It is an emphatic, full-bodied wine boasting impressive, well-ripened fruit and pungent spice.

**VINTAGE REPORT** Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. The all-Syrah star wine of the Tenuta dell'Ammiraglia, will be intense, well rounded, and concentrated.



## TERROIR AND ENVIRONMENTAL CONDITIONS

**ESTATE AND VINEYARD LOCATION:** Comune di Magliano (GR)

**ALTITUDE:** 300 m slm

**VINEYARD SIZE:** 5 ha (12 Acres)

**EXPOSURE:** South Southwest

**SOIL TYPE:** Calcareous clay, rich in stone

5.500 vines/Ha

**TRAINING SYSTEM:** Guyot, spur pruned cordon



## TECHNICAL INFORMATION

**VARIETY:** Syrah

**YIELD/HECTARE:** 35 hl/ha (2049 Tons/Acres)

**HARVEST PERIOD:** End of September

**VINEYARD PRACTICES:** Manual harvest into small crates with hand selection

**FERMENTATION VATS:** Stainless steel with submerged cap

**FERMENTATION TEMPERATURE:** <30°C (86° Fahrenheit)

**ALCOHOL BY VOLUME:** 14,5%

**LENGTH OF FERMENTATION:** 10 days

**LENGTH OF MACERATION ON THE SKINS:** 21 days

**MALOLACTIC FERMENTATION:** Immediately done after the alcoholic fermentation

**MATURATION METHOD:** barriques and tonneaux of 3 hl 50% new in French Oak

**LENGTH OF MATURATION:** 24 months of which 6 in bottles

**BOTTLE FORMATS:** 0,75 lt



## TASTING NOTES

Ammiraglia 2009 has an intense ruby red color with purple highlights. The fruit component of the nose is intoxicating with intense notes of forest fruits such as black currants and cherry. These are followed by clear and evident spicy notes of Sarawak black pepper, anise, nutmeg, liquorice, cinchona and scents of Mediterranean thicket. The palate is smooth, with a solid vein of dense and silky tannins. Very fresh, long persistence - Ammiraglia's finish is rich and elegant.

**SERVING SUGGESTIONS** Ideally paired with grilled and stewed red meats and game, and with medium- and well-aged cheeses.