

AMMIRAGLIA 2011

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

During the month of August two verified climatic events of extraordinary importance took place which shaped the characteristics of the grapes by force of the natural elements. The first half of August was characterized by sunny days, with daytime temperatures never above 30°C, and very cold nights. In the second part of August the strength of the sun gave power and concentration to the red grapes. The final result is that we have obtained white grapes in perfect health, mature, rich in the precursors of aroma and with a good acidity; and red grapes of extraordinary health, mature, concentrated and rich in polyphenols.



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: Calcareus clay, rich in stone

PLANTING DENSITY: 5.500 vines/Ha

TRAINING SYSTEM: Guyot, spur pruned cordon



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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: 11 days

LENGTH OF MACERATION ON THE SKINS: 22 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 2011 is an intense ruby red with fine purple highlights, clean and substantial. The nose is characterized by aromas of red and black berry fruits such as blackberry, currant and plum followed by notes of dark chocolate and spicy nuances of vanilla, tobacco and toasted hazelnuts. The palate reveals perfectly amalgamated and balanced tannins. Fresh and persistent, it leaves the palate with a pleasingly fruity aftertaste.

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

