



AMMIRAGLIA 2013

Denomination Maremma Toscana Syrah DOC

Description Ammiraglia's first vintage was in 2006. Made from one hundred per cent 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 Plant growth at the Ammiraglia Estate began in the first days of April, approximately 15 days late compared to 2012. Beginning in the middle of July temperatures realigned to seasonal averages. The grapes developed in a dry climate, making the most of the water reserves stored in the soil over the previous seasons. August was particularly sunny without, however, excessively hot temperatures. The first week of the month, the hottest in the year, coincided with the beginning of the veraison. In August, the sun and heat brought on an excellent ripening of the grapes. In September, due in great part to great day-night temperature variations and the lack of significant rainfall, the grapes ripened with rich quantities of aromatic and polyphenolic compounds and proved to be in perfect health.

TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyard location: Tenuta Ammiraglia

ALTITUDE 300 m asl

VINEYARD SIZE 5 ha (12 Acres)

EXPOSURE South Southwest

SOIL TYPE Calcareous clay, rich in stone

PLANTING DENSITY 5.500 plants/ha

TRAINING SYSTEM Guyot, spur pruned cordon

Vineyard average age 17 years

TECHNICAL INFORMATION

Variety Syrah

Alcohol by volume 14%

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% are new in French Oak

Length of maturation 24 months of which 6 in bottles

Bottle formats Bottle

Tasting Notes Crystal clear, Ammiraglia 2013 is intense ruby red in colour with light scarlet hues. The wine initially presents itself with a bouquet of fresh berries such as blackberries and blackcurrants followed by summer fruit scents of plums and bitter cherries, which then leave space to the spiced nuances of vanilla, chocolate and liquorice. In the mouth, the wine is soft, revealing perfectly balanced tannins. Fresh and balanced, Ammiraglia 2013 is savoury and displays a persistent and pleasantly fruity finish.

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