



Villa Antinori Bianco 2025

Classificazione

Toscana IGT

Annata

2025

Klima

The 2025 growing season began with a mild winter and spring, both characterized by abundant rainfall, which allowed the accumulation of significant groundwater reserves in the soils. Summer was generally dry and regular, with some beneficial rainfall and a couple of heat peaks recorded at the end of June and in August. The substantial water reserves accumulated during the first part of the year helped prevent water stress, allowing ripening to progress regularly. Harvesting operations took place about one week earlier than in 2024 and began in mid-August with Pinot Grigio, followed by Pinot Bianco between the end of the month and early September. Vermentino, the latest-ripening variety, was harvested from early to mid-September.



Weinbereitung

Freshly harvested grapes were destemmed and delicately pressed. The must was chilled to a temperature of 10 °C (50 °F) to favor natural clarification; after 48 hours it was transferred to stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 17 °C (63 °F). The wine was stored in stainless steel tanks at a controlled temperature of 10 °C (50 °F) until bottling, which began in January 2026.

Geschichte

Der Villa Antinori Bianco ist einer der historischen Weine der Familie Antinori. Er wurde erstmals mit dem Jahrgang 1931 von Niccolò Antinori produziert. Seitdem ist das Etikett praktisch unverändert geblieben, so wie auch die Produktphilosophie, die sich daran orientiert, das Herkunftsgebiet zu repräsentieren.

Verkostungsnotizen

Villa Antinori Bianco 2025 is straw yellow with greenish hues. The nose is intense, marked by fruity aromas of citrus fruit, green apple, and pear, which blend with sensations of orange blossoms. On the palate it is fresh, enveloping, pleasant, and savory.