



A 2018

Classification

Toscana IGT

Vintage

2018

Climate

The 2018 vintage experienced below average winter temperatures, frequent rain showers and a day of snow in February. These climatic conditions replenished groundwater reserves in the soil, which together with spring's warm temperatures, favored early bud break and flowering of the Aleatico vine the third week of May. The entire vegetative cycle was accompanied by beautiful summer weather with high temperatures contributing to an excellent fruit set. At the end of August, lower temperatures and some sporadic rain showers slowed down the ripening process. Aleatico was harvested during the third week of September, slightly later than average. Harvesting was done in progressive stages as we repeatedly returned to the vineyards to select only the finest ripest berries that could fully express the character of this grape variety.



Vinification

Immediately upon arrival in the cellar, grapes harvested exclusively to produce “A” were destemmed and delicately crushed. The skins were left with the must for cold maceration for about 4 to 6 hours allowing for the extraction of color and the most delicate aromatic qualities, preserving the variety’s characteristic freshness and aromatic profile. The must was transferred into small stainless-steel vats for alcoholic fermentation at a controlled temperature of 16° C (61° F). “A” was aged in stainless steel vats until bottling.

Historical Data

“A” represents the Antinori family’s challenge to produce a rosé wine of unquestionable quality made with the utmost care and passion that come from their love for this territory rich in charm and history and from a very old and traditional grape variety. The strong identity of Aleatico, an aromatic grape grown on soils of volcanic origin, produces a fascinating wine that is delicate and extraordinarily elegant.

Tasting Notes

“A” 2018 is bright with a refreshing pale coral rose color. On the nose it is remarkable for its intensity, typical floral notes of roses that merge with pleasing aromas of red berries. The palate surprises with its characteristic freshness and persistence, marked by an excellent finish rich in flavors and notes of red berries.



Awards

Falstaff
91/100
GER