



A 2020

Classification

Toscana IGT

Vintage

2020

Climate

Winter weather was characterized by lower-than-average temperatures and lack of rainfall, followed by a mild spring season with scattered rain showers. These climatic conditions guaranteed normal bud break and flowering of the Aleatico berries. Summer, dominated by hot dry weather, was a real challenge in the vineyards, but the vines responded quite well to water stress thanks to the area's volcanic soils. This particular type of soil is highly microporous and is able to guarantee the right amount of water resources to encourage and promote normal vine development and growth. Rain showers at the end of August lowered temperatures leading to a slow, optimal ripening phase. Harvesting activities began the second week of September and was done in progressive stages as we repeatedly returned to the vineyards to select only the finest ripest berries that could fully express Aleatico's character.



Vinification

Immediately upon arrival in the cellar, grapes harvested from the Aleatico vineyards expressly to produce “A” were destemmed and delicately crushed. The skins were left in contact with the must for cold maceration for a period of about 4 to 6 hours to allow for the extraction of color and the most delicate aromatic components, preserving the grape variety’s characteristic freshness and aromatic profile. The must was transferred into 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” 2020 has a brilliant, pale coral rose color. On the nose notes of roses, typical of the Aleatico grape, merge with delicate hints of apricots, lychees and small red fruit. Its complex bouquet is completed by sensations of citrus fruit and jasmine, resulting in a surprisingly intense aromatic profile. Its fresh and sapid palate accompanies notes of fruit giving “A” extraordinary elegance.