



A 2022

Classification

Toscana IGT

Vintage

2022

Climate

The 2022 growing season started off with very cold winter weather and copious rain showers especially during the month of January. These climatic conditions lasted until March causing the vines to reawaken from dormancy later than usual.

Springtime came a little later than in previous years and was defined by temperate weather with higher-than-average temperatures favoring normal bud break and optimal flowering and fruit set of Aleatico berries. A typical hot Mediterranean summer followed with very limited rainfall ensuring a slow, gradual ripening phase that produced healthy clusters of fragrant, perfectly ripe fruit. Harvesting of Aleatico for “A” was done in progressive stages between the second and third weeks of September.



Vinification

Immediately upon arrival in the cellar, grapes harvested from Aleatico vineyards exclusively 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” 2021 is a pale coral rose color. Aromatic intensity on the nose is outstanding: floral notes of roses, typical of this grape variety, mingle with fragrant sensations of apricots, raspberries, and lychees. The palate is fresh and savory accompanied by fruit flavors that define this well-balanced and elegant Rosato.