



## A 2023

### Classification

Toscana IGT

### Vintage

2023

### Climate

Mild winter weather marked the beginning of the 2023 growing season; rainfall was limited, and temperatures were higher than seasonal averages. These climatic conditions were warning signs of possible spring frost events, but these potential threats were averted by delaying pruning to the end of March which postponed vegetative growth by 7/10 days. Spring began with cool temperatures and copious rain showers that slowed down budbreak and vine growth. Good groundwater reservoirs and higher temperatures in the month of May prompted optimal flowering and fruit set of Aleatico berries, making up for the initial delay. A hot, typically Mediterranean summer followed ensuring a gradual and progressive ripening phase, producing healthy, aromatic, and perfectly mature grapes. The grape harvest for “A” took place in progressive stages during the second and third week of September.



## Vinification

Freshly harvested grapes from Aleatico vineyards, grown 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” 2023 is a pale coral rose color. The nose presents typical floral notes of roses accompanied by aromatic hints of white peaches and pink grapefruits together with delicate floral impressions of jasmine, bergamot, and spicy notes of ginger. The fresh, savory, and persistent palate give the wine extraordinary elegance.