Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2019 vintage was dominated by hot climatic conditions. The growing season began with mild, dry winter weather and temperatures that rarely dropped below zero. Pruning operations of Aleatico vines were completed by mid- February. Spring brought warmer temperatures accompanied by sporadic but intense rain showers that recharged groundwater reserves. These climatic conditions prompted optimal bud break and flowering. The summer season was hot and dry marked by higher than average temperatures in July and August. Natural vine balance between vegetative growth and fruit production allowed us to have excellent yields of Aleatico. The grapes continued normal ripening phases and were harvested during the second week of September. Harvesting was done in progressive stages as we repeatedly returned to the vineyards to select only the finest ripest berries that could fully express this grape variety'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 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.

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Tasting Notes

“A” is a brilliant wine, pale coral rose in color. Its nose is delicate, notes of roses merge with hints of small red fruit creating unmistakable aromatic intensity. The palate is surprisingly elegant and sapid with notes of fresh red fruit that gives “A” extraordinary persistence.

Awards

Falstaff 91/100 GER