Marchesi
ANTINORI
26 GENERAZIONI



Aleatico 2022

Classification
Sovana DOC Superiore

Vintage
2022

Climate
The 2022 growing season began with harsh winter weather: copious rain showers, more intense in the month of January, and cold temperatures that persisted up until March resulting in a delay in vine development. The spring season arrived later than past years and brought mild daytime weather with above average temperatures. These climatic conditions prompted normal bud break and optimal flowering and fruit set of Aleatico berries. A typical Mediterranean summer followed with hot temperatures and very limited precipitation that guaranteed a gradual ripening phase producing perfectly ripe, healthy, and fully aromatic clusters. Aleatico was harvested the first week of September and was done in progressive stages, repeatedly returning to the vineyards to select only the finest and ripest berries that could fully express the character and aromatic intensity of the Aleatico grape variety.

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Vinification

During harvesting operations, the grapes were divided into two parts: one part was immediately fermented while the other was left to desiccate in well ventilated drying rooms for approximately one month in order to increase aromatic concentration levels and enhance structure. Both lots underwent the same fermentation process. After a gentle crushing, the must was transferred into stainless steel tanks where maceration on the skins lasted for approximately one week to extract aromatic compounds and its characteristic color. Fermentation was conducted at a controlled temperature that did not exceed 20 °C (68 °F) and was halted by rapidly lowering the temperature once optimal sugar concentration levels were reached. The wine was aged at a controlled low temperature until bottling.

Historical data

The Aldobrandesca farm is situated near the historic hamlet of Sovana in southern Tuscany. The first vintage to be produced was the 1997. This wine is distinguished by its personality, its drinking pleasure, and by the typical aromatic richness of its nose and palate.

Tasting notes

Aleatico 2022 is a bright wine that is ruby red in color. The nose is impressively delicate with notes of wild roses that blend with fruity aromas of strawberries and cherries. The palate is remarkable for its unique balance between sweetness and freshness, the finish is dominated by typical varietal notes of roses and red fruit.