Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

Winter of 2011 was characterized by a regular climate with minimum temperatures below freezing and both an unusual snow storm in the month of February and abundant rains in March. Bud burs for the vines, as usual, took place during the first half of April. Rain and unusually cool weather continued up until the end of May and early June, but did not have any negative influence on bud set, which took place during the customary point in time, the first week of June. The rains and the winter snowfall assured ample supplies of ground water for the vines and an excellent development of vegetation during a somewhat cool and dry summer; this led to a perfect color change in the grapes in the subsequent phase. A warm and dry September ripened the grapes to a concentrated, healthy, and sweetly perfumed point. Picking, at the end of September, was gradual and carefully calculated and brought perfect grapes to the cellars for fermentation.

Vinification

The grapes, harvested at perfect ripeness levels, were divided into two parts: one was immediately fermented, the other was left to dry in a perfectly ventilated facility, low in humidity, in order to achieve greater concentration both in terms of aroma and of structure. Once in the cellars, the two parts were fermented in an identical way. After a soft pressing, the grapes fermented on their skins for approximately a week in order to extract their rich aromatic patrimony, the typical color of the wine, and an intense and balanced structure. The wine was then run off its skins and the fermentation interrupted by a sudden lowering of the fermenting temperature. The wine was held at low temperatures 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.

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Tasting notes

Ruby red in color, the nose of the wine shows aromatic notes of red berry jam and roses. Intense on the palate, it is an ample wine which presents a perfect balance between sweetness and fresh acidity.