Marchesi
ANTINORI
26 GENERAZIONI

Climate

The growing season was characterized by a cool climate. The mild temperatures of spring and early summer contributed to a delay in bud burst, which only began in late April. The lack of peak temperatures during the summer led to a slow and gradual ripening and much fragrance in the grapes.

Vinification

The harvested grapes were divided into two parts. One was fermented immediately, the other was placed in a dry and well ventilated space where it remained for a month in order to dry and gain in both aromatic and structural concentration. The transformation into wine, in both cases, followed the same procedures. After a very delicate pressing, the must remained on its skins for approximately a week to extract the typical color, the complex aromatic patrimony, and the intense and balanced structure. The wine was then run off its skins and fermented at temperatures maintained constantly below 68° Fahrenheit (20° centigrade). The fermentation was halted once the residual sugars reached the desired level by means of a sudden chilling of the wine. The wine was then held at low temperatures before 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 shows the typical notes of roses which characterize Aleatico along with aromas of plums and strawberries. Sweet and velvety on the palate, Its finish and aftertaste are typically varietal as well.