Marchesi
ANTINORI
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Climate

Winter weather was characterized by lower-than-average temperatures and lack of rainfall, followed by a mild spring season with scattered rain showers. These climatic conditions guaranteed normal bud break and flowering of Aleatico berries. Summer, dominated by hot dry weather, was a real challenge in the vineyards, but the vines responded quite well to water stress thanks to the area's volcanic soils. This particular type of soil is highly microporous and is able to guarantee the right amount of water resources to encourage and promote normal vine development and growth. Rain showers at the end of August lowered temperatures leading to a slow, optimal ripening phase. Harvesting activities began the first week of September and was done in progressive stages as we repeatedly returned to the vineyards to select only the finest ripest berries that could fully express the character and aromatic intensity of the Aleatico grape variety.

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.

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Tasting notes

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