Marchesi
ANTINORI
26 GENERAZIONI

Climate

The 2019 vintage was dominated by hot climatic conditions. The growing season began with mild, dry winter weather with temperatures that rarely dropped below zero. Pruning of Aleatico vines was 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. Thanks to favorable weather, Aleatico grapes intended for the production of this wine were left on the vines for extended hang time and were harvested slight overripe to improve concentration levels and aromatic intensity. Harvesting began mid-October.

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 pressing, 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 brilliant wine that is ruby red in color. On the nose it is intense yet delicate: notes of wild roses blend with hints of ripe red fruit. The palate is remarkable for its unique balance between sweetness and freshness with an aftertaste marked by the grape variety's distinctive flavor of roses.