Marchese Antinori 2007

Classification

Chianti Classico DOCG Riserva

Vintage

2007

Climate

The vintage was characterized by a mild and rainy winter which led to a early bud break and a precocious development of grapes and vegetation in every phase of the growing season. Summer, initially warm, was distinguished by a somewhat cool August which slowed and balanced ripening, but proper ripeness nonetheless arrived slightly early compared to the recent seasonal average. The months of September and October saw warm, sunny days and cool nights, temperature swings which led to outstanding quality in both Sangiovese and Cabernet; from the very beginning of the transformation of the grapes into wine it was evident that the quality level of both the grapes and the must was very high indeed. Above and beyond the intense color and the aromas, a strongly typical varietal character was immediately evident. Picking was carried out without any influence or interference on the part of temperature or rainfall, and this allowed the grapes to be harvested with the maximum care and attention, without hurry or pressure. Sangiovese was picked during the last ten days of September, while the Cabernet was harvested during the first week of October.

Vinification

The outstanding quality of the grapes and, above all, the superb weather during picking assured a high level harvest, a result to be credited as well to the careful and committed management of the vineyard during the entire growing season, work which gave grapes of true excellence, expressive and typical, both in the case of the Cabernet and, even more so, of the Sangiovese. After the destemming and soft pressing of the grapes, the must was moved to stainless steel fermenting tanks where, from the very beginning of its contact with the skins, it showed an important potential in terms of colour, aroma, and structure. Delicate pumping over of the cap of skins and delestages (rack and return) techniques, carried out with the utmost respect for the grapes themselves, characterized the fermentation – performed separately for the two varieties of the blend, both very rich in colour – which lasted twelve days for the Sangiovese and over two weeks for the Cabernet Sauvignon. The exceptional quality of the grapes and precise and professional cellar work combined to give wines with full - but supple and sweet - tannins. The wines then went through a complete and spontaneous malolactic fermentation before the end of the year in 60 gallon oak barrels, used either once or twice previously, before undergoing the definitive fourteen month aging period in barrel. The superior quality potential of the young wine was further strengthened by an important aging process carried out with the maximum care and attention, and the excellent final wine was tasted barrel by barrel before bottling.

Historical Data

The Tignanello estate is located in the heart of the Chianti Classico production zone, nestled between the valleys of the Greve and Pesa rivers, and extends over close to 800 total acres (319 hectares), some 130 of which (415 hectares) are planted to vines. The vineyards consist principally of the native Sangiovese grape along with such non-traditional varieties as Cabernet Sauvignon and Cabernet Franc. The Marchese Antinori is an historic wine of the Antinori cellars which, since 2011, is produced from the grapes of the Tignanello estate. It is a wine which presents itself as the full expression of the quality and elegance of the Sangiovese of this part of Tuscany.

Tasting Notes

An intense ruby red with aromas of blackberries and cherries under spirits along with sensation of spice and tobacco from the careful aging in barrel. On the palate the wine is very solid with notes of vanilla and chocolate, supple and soft in its tannins and accompanied by the vibrant acidity which characterizes the Sangiovese grape as a variety. The complexity and length on the finish are excellent.

Awards

I Vini Di Veronelli 2011
Super Tre Stelle
Italy

Wine Advocate
92/100
USA